



NEGROAMARO SALENTO

Brand	Villa Mottura
Wine	Salento Negroamaro
Classification	I.G.T.
Area of production	Salento
Soil	Mainly calcareous and clayey
Cultivation system	Espalier or guyot
Yield in quintals per hectare	Approx. 90
Grapes	Negroamaro
Climate	Fairly mild winters, very dry springs and summers
Harvest	Mainly by hand when ripe
Wine-making technique	Traditional maceration for 10-12 days and fermentation of most under controlled temperature conditions. Good use of delestage and pumping over
Refinement and ageing	Preferably in oak wood containers, for about 4 months. 2-3 months in bottle on average
Colour	Red with purple reflections
Aroma	Intense, broad, with ripe fruit, pepper, tobacco and walnut aromas
Taste	Velvety, full bodied and harmonious
Alcohol content	13% vol
Recommended with	Red meats, roasts, wild game, medium aged cheeses
Serving temperature	16-18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	4-5 years