



PRIMITIVO SALENTO

Brand	Villa Mottura
Wine	Salento Primitivo
Classification	I.G.T.
Area of production	Salento
Soil	Mainly calcareous and clayey
Cultivation system	Mainly espalier
Yield in quintals per hectare	Approx. 100
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Mainly by hand when ripe
Wine-making technique	Traditional maceration for 10-12 days and fermentation of most under controlled temperature with periodic delestage and pumping over. Fully completed malolactic fermentation
Refinement and ageing	Average 2-3 months in the bottle
Colour	Deep red, bright and intense
Aroma	Intense aroma of ripe red fruit, cherry, mulberry, blueberry and aromatic herbs
Taste	Strong personality and long persistency, enjoyable tannins, soft finish
Alcohol content	13% vol
Recommended with	Tasty first courses and red meats
Serving temperature	16-18° C
Recommended glass	Large tulip-shaped wineglass
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	4-5 years