

# Villa MOTTURA



## PRIMITIVO SALENTO

Brand	Villa Mottura
Wine	Primitivo Salento
Classification	I.G.T.
Area of production	Salento
Soil	Calcareous and clayey
Cultivation system	Espallier
Yield in quintals per hectare	100 About
Grapes	Primitivo
Climate	Fairly mild winters, very dry springs and summers
Harvest	By hand when ripe, selecting grapes carefully
Wine-making technique	Traditional maceration for 10-12 days and fermentation of must under controlled temperature conditions (20°) ever-using delestage and pumping over. Malolactic fermentation totally developed
Refinement	2-3 months in the bottle
Colour	Deep red, bright and intense
Aroma	Intense aroma of ripe red fruit, cherry, mulberry, bluberry 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 wine glass
Storage	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle