

# Villa MOTTURA



## ROSATO SALENTO

<b>Brand</b>	Villa Mottura
<b>Wine</b>	Rosato Salento
<b>Classification</b>	Typical geographical indication
<b>Area of production</b>	Salento
<b>Soil</b>	Calcareous, argillaceous
<b>Cultivation system</b>	Guyot
<b>Yield in quintals per hectare</b>	90
<b>Grapes</b>	Negroamaro
<b>Climate</b>	Moderate winter, very dry spring and summer
<b>Harvest</b>	Manually when just ripe, with careful grape selection
<b>Wine-making technique</b>	Drainage of the must, after maceration for 6/8 hours, natural settling and fermentation at controlled temperature of 12-14 ° C
<b>Colour</b>	Coral pink with cherry-coloured reflections
<b>Aroma</b>	Intense aromas of just ripened berry fruit on the nose, especially raspberries and cherries
<b>Taste</b>	Savory, tasty and full bodied
<b>Alcohol content</b>	12,50% Vol
<b>Recommended with</b>	Excellent all-round wine with raw and cooked shellfish
<b>Serving temperature</b>	10/12° C
<b>Recommended glass</b>	Cru
<b>Storage</b>	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle