



ROSATO SALENTO

Brand	Villa Mottura
Wine	Salento Rosato
Classification	I.G.T.
Area of production	Salento
Soil	Mainly calcareous and argillaceous
Cultivation system	Counter-espalier
Yield in quintals per hectare	90
Grapes	Negroamaro
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, with careful grape selection
Wine-making technique	Traditional vinification with saignée technique and cup punching after 6-8 hours of cold pre-fermentation maceration. Static clarification followed by alcoholic fermentation at 13°C.
Refinement and ageing	Steel and bottle
Colour	Coral pink with cherry-coloured reflections
Aroma	Intense aromas of just ripened berry fruit on the nose, especially raspberries and cherries
Taste	Savory, tasty and full-bodied
Alcohol content	12,5% vol
Recommended with	Excellent all-round wine with raw and cooked shellfish
Serving temperature	10-12°C
Recommended glass	Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	18 months