



MOTTURA



SALENTO IGT PRIMITIVO ROSATO

Brand	Mottura
Wine	Primitivo Salento Rosato
Classification	I.G.T.
Area of production	Salento
Soil	Clay soil
Cultivation system	Counter-espalier
Yield in quintals per hectare	Approx. 100
Grapes	Primitivo
Climate	Mild winters with dry springs and hot summers
Harvest	Usually the first decade of September
Wine-making technique	Gentle pressing with low yield in flower must and alcoholic fermentation for 10-12 days at a controlled temperature of 15-16° C. Conservation of the product in the cellar at controlled temperature and batonnage
Refinement and ageing	In steel
Colour	Soft pink
Aroma	Elegant, rose petals and small fruits
Taste	Rightly sour, fresh and harmonious
Alcohol content	12,5% vol
Recommended with	Aperitifs, fish dishes
Serving temperature	12-14° C
Recommended glass	Medium-stemmed clear glass
Storage	Constant temperature 18° C, humidity 75%, controlled light
Keep for	18 months approx.