



MOTTURA



SALENTO IGT SUSUMANIELLO

Brand	Mottura
Wine	Salento Susumaniello
Classification	I.G.T.
Area of production	Salento
Soil	Generally calcareous with a predominance of clay
Cultivation system	Counter-espalier
Yield in quintals per hectare	Approx. 100
Grapes	Susumaniello
Climate	Mild winters and very dry summers
Harvest	Preferably manual at correct ripeness with careful selection of the grapes
Wine-making technique	Traditional maceration for 8-10 days with periodic pumping over. Alcoholic fermentation of the must at controlled temperature. Malolactic fermentation totally developed
Refinement and ageing	In steel
Colour	Intense red with purple reflections
Aroma	Ripe red fruit, floral background of sweet violet and sage
Taste	Full and harmonious, with the right persistence
Alcohol content	13% vol
Recommended with	White meats and carpaccio, fresh or medium aged cheeses, pasta with light sauces
Serving temperature	18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18° C, humidity 75%, controlled light, vertical bottle
Keep for	2-3 years