



# MOTTURA



## SALENTO IGT SUSUMANIELLO

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