



# MOTTURA



## VERMENTINO SALENTO I.G.T.

<b>Brand</b>	Mottura
<b>Wine</b>	Vermentino Salento
<b>Classification</b>	I.G.T.
<b>Area of production</b>	Salento
<b>Soil</b>	Medium-textured calcareous and claysoils, rich in iron oxides
<b>Cultivation system</b>	Mainly Guyot-trained vines
<b>Yield in quintals per hectare</b>	Approx. 100
<b>Grapes</b>	Vermentino
<b>Climate</b>	Mild winters with very dry springs and summers. Good temperature variation between day and night
<b>Harvest</b>	At optimum ripeness, generally during the first ten days of September
<b>Wine-making technique</b>	Gentle pressing followed by temperature-controlled fermentation using selected yeasts
<b>Refinement and ageing</b>	Aged in stainless steel tanks
<b>Colour</b>	Straw yellow with golden highlights
<b>Aroma</b>	Intense and pleasant, with notes of orange blossom, aromatic herbs and a delicate almond finish
<b>Taste</b>	Fresh and easy-drinking, with a pronounced mineral character
<b>Alcohol content</b>	12.5% vol
<b>Recommended with</b>	Appetizers, raw or cooked shellfish and lightly flavoured sauces
<b>Serving temperature</b>	10-12° C
<b>Recommended glass</b>	Cru
<b>Storage</b>	Store upright at 18° C with 75% humidity and controlled light exposure
<b>Keep for</b>	Up to 18 months