



VERMENTINO SALENTO I.G.T.

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