MOTTURA

VILLA MOTTURA
NEGROAMARO DEL SALENTO

Made from the Negroamaro grape, a varietal of remote origins which has been grown in southern Puglia since the 6th century B.C. Grapes are harvested strictly by hand, selecting the bunches carefully and subjecting them to a traditional maceration of 10-12 days on the skins, fermenting the must at a controlled temperature with pumping-over and delestage. Alcoholic fermentation is followed by malolactic fermentation. The wine is aged for 6 months in French oak barriques. Deep ruby red with an intense, broad bouquet containing ripe fruit, pepper, tobacco and walnut, with ethereal notes. Velvety, full and harmonious in the mouth.

VARIETAL: Negroamaro del Salento IGT
AREA OF PRODUCTION: Salento
SOIL TYPE: Calcareous, clay
CULTIVATION SYSTEM: Head-trained and vertical-trellised
YIELD IN QUINTALS PER HECTARE: 90
CLIMATE: Fairly mild winters, very dry springs and summers
HARVEST: By hand when ripe, selecting grapes carefully
WINE-MAKING TECHNIQUE: Traditional maceration for 10-12 days and fermentation of must under controlled temperature conditions, good use of delestage and pumping over. Aged for 6 months in oak barrels and then refined for 2-3 months in the bottle.
COLOUR: Intense ruby red
AROMA: Intense, broad, containing ripe fruit, pepper, tobacco and walnut, slightly ethereal
TASTE: Velvety, full bodied and harmonious
RECOMMENDED WITH: Red meats, roasts, wild game, aged cheeses
SERVING TEMPERATURE: 16-18° C

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