

Villa MOTTURA



PRIMITIVO DI MANDURIA

Brand	Villa Mottura
Wine	Primitivo di Manduria
Classification	D.O.C.
Area of production	Municipalities in provinces of Taranto
Soil	Calcareous, argillaceous
Cultivation system	Espallier
Yield in quintals per hectare	90
Grapes	Primitivo
Climate	Moderate winter, very dry spring and summer
Harvest	Manually when just ripe, selecting grapes carefully
Wine-making technique	Traditional maceration for 10-12 days and fermentation of must under controlled temperature conditions, using delestage and pumping over. Malolactic fermentation
Ageing	6 months of oak barrels
Refinement	2-3 months in the bottle
Colour	Ruby red with purplish reflections
Aroma	Austere aroma of red fruit in jam, morello cherry and walnut shells
Taste	Velvety, full bodied and harmonious
Alcohol content	14,5%vol
Recommended with	Red meats, roasts, aged cheeses
Serving temperature	18° C
Recommended glass	Gran Cru
Storage	Constant temperature 18 °C, humidity 75%, controlled light, horizontal bottle