

# CURTIRUSSI NEGROAMARO

MOCAVERO®



## DENOMINATION

Salento I.G.P. Indicazione Geografica Protetta

## AREA OF PRODUCTION

The Salento area includes the Lecce, Brindisi and Taranto districts.

## AGE OF VINES

30 years

## SOIL COMPOSITION

Clayey - Limey

## AGRICULTURAL METHOD

Alberello Pugliese

## TYPE OF GRAPE

100% Negroamaro

## NO. OF VINES PER HECTARE

4.500

## GRAPE YELD PER HECTARE

8.000 kg

## AMOUNT OF WINE PRODUCED FOR 100kg (q.l) OF GRAPES:

65 litres

## HARVESTING PERIOD

Beginning of September

## WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substance to be extracted and to make sure the wine is well structured for ageing. The marc is then separated from the liquid part (wine must). This is rinsed with wine in stainless steel containers to complete the fermentation proces.

## WINE REFINING

In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for the first year. Subsequently it age in oak barrels for six months. Finally it is stabilized, filtered and bottled.

## APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin, strong spicy bouquet.

## SUGGESTED ACCOMPANIMENTS

Excellent paired with roast meat, wild fowl, spicy dishes and various type of cold meats and salami.

## SERVING TEMPERATURE

18 - 20° C

## ALCOHOL (% VOL)

13,5

## AC. TOTAL (GR/LT)

5,1

## AC. VOLTILE (GR/LT)

0,35

## SO2 (MG/LT)

70

## pH

3,56

## SUGAR CONTENT (GR/LT)

2