

CURTIRUSSI PRIMITIVO ROSATO

MOCAVERO®



DENOMINATION	Salento I.G.P. Indicazione Geografica Protetta
AREA OF PRODUCTION	Salento (Brindisi, Lecce and Taranto districts).
AGE OF VINES	10 years
SOIL COMPOSITION	Clayley - Sandy
AGRICULTURAL METHOD	Spalliera
TYPE OF GRAPE	100% Primitivo
NO. OF VINES PER HECTARE	6.000
GRAPE YELD PER HECTARE	90 q.li
AMOUNT OF WINE PRODUCED FOR 100kg (q.l) OF GRAPES	40 litres
HARVESTING PERIOD	Second decade of September
WINE-MAKING TECHNIQUE	Soft pressing, 12 hours maceration with grape peel, careful control of temperature during fermentation.
WINE REFINING	Five months in stainless steel containers.
APPEARANCE AND TASTE	Bright light rose colour, long lasting smell of cherry and strawberry, intense and fresh, agreeably sour, well balanced taste.
WINE-PAIRING	Seafood, shellfish, pasta and risotti, white meat, soft cheese.
SERVING TEMPERATURE	9-11° C
ALCOHOL (% VOL)	12,5
AC. TOTAL (GR/LT)	6,2
AC. VOLTILE (GR/LT)	0,25
SO2 (MG/LT)	70
pH	3,25
SUGAR CONTENT (GR/LT)	2,5