

MONTEPETROSO

MOCAVERO®



DENOMINATION

Primitivo Manduria D.O.P.

AREA OF PRODUCTION

Manduria D.O..

AGE OF VINES

60 - 70 years

SOIL COMPOSITION

Clayey - Sandy

AGRICULTURAL METHOD

Alberello Pugliese

TYPE OF GRAPE

100% Primitivo

NO. OF VINES PER HECTARE

4.500

GRAPE YELD PER HECTARE

4.500 kg

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

65 litres

HARVESTING PERIOD

End of September

WINE-MAKING TECHNIQUE

Particular care is taken monitoring temperature. The maceration lasts for the whole phase of alcoholic fermentation, once this is finished the marc is separated from the must.

WINE REFINING

After pressing the wine is refined in barriques and new barrels for 18 months, batonage is carried out periodically. Finally it is stabilised, filtered and bottled. It is aged in the bottle for six months.

APPEARANCE AND TASTE

Deep red colour with hints of violet, well balanced tannin and intense bouquet of jam and spices.

SUGGESTED ACCOMPANIMENTS

A noble accompaniment to roast meat, wild fowl, mature cheese and spicy dishes.

SERVING TEMPERATURE

18 - 20° C

ALCOHOL (% VOL)

15

AC. TOTAL (GR/LT)

5,7

AC. VOLITILE (GR/LT)

0,43

SO2 (MG/LT)

80

pH

3,50

SUGAR CONTENT (GR/LT)

3,5