

PRIMITIVO SALENTO

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

35 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

8.000 kg

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

65 litres

HARVESTING PERIOD

End of September

WINE-MAKING TECHNIQUE

This age old vine requires special attention during vinification to make sure all its characteristics come out in the wine, it needs to be exposed to the air from time to time and to have the temperature carefully monitored. Once it has been macerated the must is separated from the marc and the fermentation is completed in stainless steel containers.

WINE REFINING

Once it has been fermented part of the wine is refined in barriques for 4-5 months and part in stainless steel containers. Subsequently, when the refining process is complete, the two parts are blended and then lastly stabilised, filtered and bottled.

APPEARANCE AND TASTE

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

SUGGESTED ACCOMPANIMENTS

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

SERVING TEMPERATURE

18 - 20° C

ALCOHOL (% VOL)

14

AC. TOTAL (GR/LT)

5,8

AC. VOLITILE (GR/LT)

0,4

SO2 (MG/LT)

80

pH

3,58

SUGAR CONTENT (GR/LT)

4