

SIRE PRIMITIVO

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

10 years

SOIL COMPOSITION

Clayey - Limey

AGRICULTURAL METHOD

Spalliera

TYPE OF GRAPE

100 % Primitivo

NO. OF VINES PER HECTARE

6.000

GRAPE YIELD PER HECTARE

9.000 kg

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

70 litres

HARVESTING PERIOD

End of September

WINE-MAKING TECHNIQUE

Classic red wine process, with prolonged contact time between marc and must to allow more coloured, aromatic and tannic substances 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) and stored in stainless steel containers at a controlled temperature.

WINE REFINING

In the last stage of fermentation the wine is separated from the sediment and stored in steel containers for a few months before being bottled.

APPEARANCE AND TASTE

Deep red colour with hints of violet, lively bouquet, smooth, warm well-balanced taste.

SUGGESTED ACCOMPANIMENTS

A noble accompaniment to roast meat, mature cheeses, pasta and rice dishes.

SERVING TEMPERATURE

16 - 18° C

ALCOHOL (% VOL)

14

AC. TOTAL (GR/LT)

5,1

AC. VOLTILE (GR/LT)

0,45

SO2 (MG/LT)

70

pH

3,56

SUGAR CONTENT (GR/LT)

2,5