

TELA DI RAGNO

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 - 15 years

SOIL COMPOSITION

Clayey - Sandy

AGRICULTURAL METHOD

Alberello Pugliese - Spalliera

TYPE OF GRAPE

50% Aglianico, 50% Cabernet Sauvignon

NO. OF VINES PER HECTARE

3.500 for Alberello Pugliese, 5.000 for spalliera

GRAPE YELD PER HECTARE

8.000 kg

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

65 litres

HARVESTING PERIOD

For the Cabernet grapes at the end of September, for the Aglianico the beginning of October.

WINE-MAKING TECHNIQUE

Classic wine-making process for red wine, a long time macerating at carefully monitored temperatures.

WINE REFINING

12 months in wood and 6 months in bottles.

APPEARANCE AND TASTE

Deep red colour with hints of violet, balanced tannin and intense bouquet lightly spiced warm flavour, pleasantly tannic, lingering and harmonious.

SUGGESTED ACCOMPANIMENTS

A noble accompaniment to roast meat, wild fowl, mature cheese and spicy dishes. A wine for special occasions.

SERVING TEMPERATURE

18 - 20° C

ALCOHOL (% VOL)

13

AC. TOTAL (GR/LT)

5,3

AC. VOLITILE (GR/LT)

0,41

SO2 (MG/LT)

78

pH

3,50

SUGAR CONTENT (GR/LT)

2,7