

Mocavero Puteus Salice Salentino Riserva

Azienda Vinicola Mocavero

Italy - Puglia

“Puteus” is a Salice Salentino DOP reserve, made of 80% of Negroamaro and 20% Malvasia Nera, as the disciplinary code requires. In the last stage of fermentation the wine is stored in stainless steel tanks for the first year, then aged in oak barrels. It has a deep red color with hints of violet.

Deep red color with hints of violet, balanced tannin, strong spicy bouquet, with notes of cocoa and coffee, fruity (cherry).

Specifications

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| Wine Type | Red |
| Varietals | 80% Negroamaro and 20% Malvasia nero |
| Age of Vines | Average 30 years |
| Soil type | Clay & Limestone |
| Vinification | WINE-MAKING TECHNIQUE: Classic red wine process, with prolonged contact time between marc and must to allow more colored, aromatic and tannic substances to be extracted and to make sure the wine is well structured for ageing. > WINE REFINING: Once fermentation is complete, the wine is stored in steel tanks for the first year. It is aged first in barriques, then in large barrels and then in the bottles. |
| Production | 6,666 (9-liter cases) |
| Pairings | The best wine pairing is with meat dishes, roast meat with a juicy frosting, seasoned cheese and salami, and it sparks with spicy dishes! |



Codes, Weights and Measures

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| UPC | 7 84585 03330 0 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03330 7 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| ABV | 13.50% |
| SRP | \$ 26.99 USD 750mL Bottle |