

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.

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Specifications

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

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