



CANTINE
PAOLOLEO



MORAMORA

RAPE VARIETY: Malvasia Nera

APPELLATION: Salento PGI

PRODUCTION AREA: Provinces of Lecce and Brindisi, Southern Puglia

TRAINING SYSTEM: Traditional Puglian bush vine, spur pruned

SOIL: medium texture

PLANT DENSITY AND YIELD: 4500 plants per hectare and 2 kg of grapes per plant

HARVEST: The harvest is carried out in the early hours of dawn, when the temperature is lower, to preserve freshness and aroma

VINIFICATION: Grapes are destemmed and crushed; fermentation takes place at a controlled temperature of 22-24 °C and lasts 8-10 days. During fermentation, pumping over and delestage are carried out to maximize the extraction of colour and soft tannins from the skins. Then, the wine is soft pressed and the malolactic fermentation takes place in stainless steel tanks

AGEING: 3 months in French oak barrels

ALCOHOL: 13,50 %

TASTING NOTES: Intense ruby red color with purple tinges; pronounced aromas of red fruits, with hints of plum and spices. Full-bodied and well balanced, with a lively tannin and a pleasantly lingering finish of ripe red fruits.

SERVICE: 18 °C

FOOD PAIRING: The aroma of Malvasia Nera "MoraMora" combines slow-cooking meat sauce. The best meat embers enhance the structure of the wine. Paired with meats and cheeses becomes a guest of great company.

75 cl 

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