

Mocavero 'Puteus' Salice Salentino Riserva DOC

THE FACTS

COUNTRY: Italy

REGION: Puglia

APPELLATION: Salento IGT

CEPAGE: 80% Negroamaro, 20% Malvasia Nera

WINEMAKING: Prolonged contact b/t marc and must to allow more color, aroma and tannin to be extracted for aging.

ALCOHOL BY VOLUME: 13.5%

AGING: 1 year stainless steel followed by 1 year oak



THE STORY

Mocavero's roots date back to the early twentieth century, with the work and passion of great-grandparents Francesco and Marco. In 1950, the familial land was gifted to Pietro Mocavero who built the first winery in the historic center of Monteroni di Lecce. In the nineties, sons Francesco and Marco, fourth generation winemakers, took up family tradition & carry the legacy of their ancestors.

PHILOSOPHY: Brothers Francesco and Marco have established themselves as producers of native wines, following both tradition and innovation. Mocavero looks to the past, with the future in mind.

THE ADJECTIVES

OVERALL: Complex & Weighty

AROMAS / FLAVORS: Black Cherry, Blackcurrant, Cocoa, Coffee, Black Pepper, Vanilla

MOUTHFEEL: Round & Opulent

THE SELLING POINTS

An Ancient, Distinct Wine for Every Dinner Table

PAIRINGS: Roast Duck, Grilled Venison, Rustici

