



**SERGIO MOTTURA**

## **LATOUR A CIVITELLA**

- Classification:** Grechetto di Civitella d'Agliano I.G.T. (Typical Geographic Indication).
- Grapes:** Grechetto 100%
- Vineyard:** The best grape of five grechetto vineyards concurred to the assemblage of this wine.  
"Poggio della costa" grapestock clone, planted in different parcels, provides the greater grape percentage.
- Vinification:** Soft pressing, preventive purification of must at low temperature, fermentation in 225 liters oak casks in old "tufo" caves.
- Maturation:** After fermentation the wine remains in cask for 9 months.
- Refining:** Six months in bottle prior to marketing.
- Longevity:** Because of the rich blend of wooden wine, ageing refines its characteristics.
- Colour:** Rich gold.
- Aroma:** The varietal features and the wood produce a combination of vanilla and fruit.
- Flavour:** The subtle woody flavours, without compromising the individual aroma of the grape, develop a fresh fruitiness and a a mellow, balanced consistency that defines its strong personality.
- Serving temperature:** 10° - 12° C.
- Suggested accompaniments:** Strong, savoury, dishes.
- Standard analysis** Alcohol 14%, acidity 5.30 g/l, dry extract 19.5 g/l

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Loc. Poggio della Costa,1 - 01020 CIVITELLA D'AGLIANO (VT)

Tel.0761/914533 - Fax 0761/915783 - E-mail: vini@motturasergio.it - www.motturasergio.it

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SERGIO MOTTURA

Lazio  
*indicazione geografica tipica*



LATOUR A CIVITELLA  
1999

*imbottigliato all'origine da*  
SERGIO MOTTURA  
I - Civitella d'Agliano - Italia

ALC 13.5% VOL

75 cl e