



# Mocavero

## TECHNICAL SHEETS



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MOCABERO®

# *Negroamaro Salento*

## *Curti Russi Salento Rosso IGT*

MOCABERO

**Grapes** Negroamaro

**Region** Puglia

**Winemaking** Once fermentation is complete, the wine is separated from the lees and aged in steel tanks for approximately one year. Finally, it is stabilized, filtered, and bottled.

**Tasting Notes** Intense red color with purple reflections, balanced tannicity and intense aroma of berries.

**Food Pairing** It goes very well with roast meats, mature cheeses, excellent with pasta and ragù.





MOCAVERO®

*Puteus*

*DOCG*

MOCAVERO

**Grapes** Negroamaro

**Region** Puglia

**Winemaking** Once fermentation is complete, the wine is stored in steel tanks for the first year, subsequently completing its aging cycle first in barriques, then in large barrels and finally in the bottle.

**Tasting Notes** An intense red color with subtle purple highlights. Balanced tannins with spicy notes, rich and harmonious on the palate.

**Food Pairing** It goes very well with roast meats, game, spicy dishes and cured meats.





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# *Primitivo Salento*

## *Primitivo del Salento IGGP*

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**Grapes** Primitivo

**Region** Puglia

**Winemaking** Once fermentation is complete, the wine is aged in barriques for 3-4 months. Once the ageing process is complete, it is filtered and bottled.

**Tasting Notes** Intense red color with purple reflections, balanced tannicity and intense jammy aroma.

**Food Pairing** It goes very well with roast meats, mature cheeses and game.

