MASSERIA
ALTEMURA

Masseria Altemura is located in the heart of Salento, halfway between the Ionian Sea and the Adriatic Sea. It benefits from a unique terroir, thanks to exceptional sunlight, the constant fresh breezes from both seas, and soils characterized by white limestone rocks and the deep red earth of Salento.

The estate lies within the production area of the Primitivo di Manduria DOC, in the province of Brindisi. It brings together an historic 17th-century masseria and a modern-style winery, both surrounded by the green landscape of vineyards and olive groves.

Sasseo 2023

Born from the desire to create a Primitivo with a strong personality, Sasseo is today one of the most internationally successful wines from Puglia. Its name (alluding sasso, 'stone' in Italian) expresses its direct relationship to the calcareous 'stones' that emerge from Salento's red soil, forming a mirror-like surface that reflects the sun. From this soil comes a wine that perfectly combines freshness and softness, with a balanced and rich body that is never overwhelming. Sasseo captures the authentic expression of its territory, embodying both simplicity and character.

APPELLATION
Primitivo di Manduria Doc

PRODUCTION AREA
DOC Manduria

GRAPES
100% Primitivo

SERVING TEMPERATURE
16° - 18° C

ALCOHOL CONTENT
14% vol.

AVAILABLE SIZES
375 ml - 750 ml
1500 ml

VINIFICATION AND AGEING

The 55 hectares of Primitivo vineyards, trained using the Guyot system, are divided into parcels and vinified separately to respect the distinct characteristics of each soil type.

The soils are red and rich in iron, enriched by deep plowing that has released precious minerals: soils with great potential, capable of giving wine complexity, structure, and aromatic depth.

Harvesting takes place during the first week of September, with a portion of the grapes reaching slight overripeness on the vine. The grapes are destemmed and gently crushed. Fermentation occurs in stainless steel tanks at an average temperature of 26°C, followed by a 7-day maceration.

After malolactic fermentation, also in stainless steel, the individual parcels are blended to create the final cuvée.

The wine is then aged for 12 months in large 60-hectoliter Slavonian oak casks and further refined in bottle for an additional 6 months.

TASTING NOTES

COLOUR: Deep, dark ruby red with remarkable intensity and brilliance.

BOUQUET: It opens with intense and enveloping aromas of ripe plum and red fruit jam, enriched by delicate spicy notes.

FLAVOUR: On the palate, it is warm and smooth, with good body and ripe fruit taking center stage. The sweet, well-integrated tannins provide balance and make for an enjoyable, harmonious sip.

FOOD PAIRINGS

Excellent with flavorful first courses, grilled or sauced white and red meats, perfect with roast lamb and aged cheeses, as long as they are not blue-veined.

MASSERIA ALTEMURA Contrada Palombara sp 69 - 72028 Torre Santa Susanna (Brindisi) - Tel. 0831 740485 - Fax 0831 748008 - info@masseriaaltemura.it
www.masseriaaltemura.it