



Aglianico

Made from one of the Mediterranean's most expressive grape varieties, Masseria Altemura's Aglianico is the result of great research in both the vineyard and winery, of the Zonin family's quest to promote indigenous cultivars and of the precious contribution of the two oenologists, Stefano Ferrante and Antonio Cavallo. The marked varietal sensations and the unmistakable complex aromatic notes that remind one even of leather and coffee make this wine highly distinctive. The forceful yet refined taste of this red is a perfect expression of local agriculture, the fruit of determination combined with innovation. It is an extremely elegant gentleman who does not fear the passing of time.



APPELLATION
Puglia IGT



AREA
Agro of Torre di Santa
Susanna, Salento



GRAPES
100% Aglianico



ALCOHOL LEVEL
13% by volume



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes, harvested in a perfect state of ripeness, are pressed and sent to the fermenters where the must is fermented for 10 days at a temperature of about 25-28° C. (77-82° F.). The wine matures for 12 months in 350-liter (92-gallon) tonneaux of French oak, followed by a further period of fining in the bottle.

COLOUR

Dark but brilliant ruby red

BOUQUET

This wine offers the nose intense and encompassing aromas that are fragrant and rich with notes of fresh fruit, particularly cherries, wild strawberries and raspberries.

FLAVOUR

In the mouth the wine shows a good structure that is clean, freshly fruity and with lightly sweet and spicy notes, manifested in a persistent finish.

SERVING TEMPERATURE

It should be served at about 18° C. (64° F.).

FOOD MATCHES

Ideal accompaniment for pastas flavoured with lightly piquant sauces, spit-roasted red meats and savory cheeses.