



Altemura

Thanks to the solar energy captured by the foliage and the intensity of the light reflected by the limy, mineral soil, the specially selected, hand-picked bunches of this Primitivo give rise to a modern interpretation of the principal grape of Puglian winemaking. The balsamic and spicy notes of this red create an attractive harmony with the nuances of blackberries, bilberries, violets and chocolate. Extreme freshness, rich, fleshy fruit and rounded, gentle tannins make this a cru with great purity of flavour and one that encapsulates the inebriating spirit of a peninsula that yields emotions galore. This austere and impenetrably opaque red bears the name of the Masseria Altemura estate and represents the finest expression of a Primitivo from Torre Santa Susanna, one of the three communes in the Province of Brindisi belonging to the Manduria D.O.C..



APPELLATION

Primitivo di Manduria DOC



AREA

Agro of Torre di Santa Susanna, Salento



GRAPES

100% Primitivo



ALCOHOL LEVEL

14% by volume



BOTTLE SIZE

750 ml, 1.5l

COLOUR

Vivid ruby-red colour with purple shadings

BOUQUET

An intense and distinct aroma of jam-like ripe red and black fruit.

FLAVOUR

A very warm, silky, and almost dense flavour, rich in varietal and territorial sensations.

SERVING TEMPERATURE

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

FOOD MATCHES

The great softness and richness of its structure make it perfect for particularly tasty and succulent dishes as well as for very spicy or piquant courses, typical of the southern cuisine.

VINIFICATION AND AGEING

The grapes, harvested in a state of advanced ripeness, are delicately pressed and destalked. The must then undergoes a process of fermentation of 21 days at a temperature of 25 - 28° C. (77 - 82° F.). When vinification is completed, the wine ages for 14 months in 350-liter (92-gallon) tonneaux of French oak, followed by a further period of fining in the bottle.