



Masseria Altemura is situated in the heart of Salento, halfway between the Ionian and Adriatic Seas. It boasts a unique terroir, due to the extraordinary light, fresh perennial breezes from the two seas and land characterized by predominantly white calcareous stones and the red soil of Salento. The Estate is located within the Primitivo di Manduria DOC appellation, in the countryside of Torre Santa Susanna, and consists of an ancient 17<sup>th</sup> century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.



## Àpulo bianco



**APELLATION**  
Salento IGT



**PRODUCTION AREA**  
Province of Brindisi



**GRAPES**  
75% Fiano  
25% Moscato



**SERVING TEMPERATURE**  
10° - 12° C



**ALCOHOL CONTENT**  
12,5% vol.



**AVAILABLE SIZES**  
750 ml



**CLOSER**  
Natural Cork - Screw Cap

### VINIFICATION AND AGEING

The grapes are subjected to a soft pressing and then to fermentation for 5-6 days at a temperature of 17°C. The wine ages for about 3 months in steel and for a further period in the bottle.

### TASTING NOTES

**COLOUR:** bright straw yellow with slight greenish reflections.

**BOUQUET:** a broad bouquet that opens with notes of peach, grapefruit and lemon peel, followed by hints of orange blossom, jasmine and lemon balm.

**FLAVOUR:** a very pleasurable mouthfeel, lively, fresh and intensely aromatic. The fruity and floral notes on the nose follow through perfectly on the palate.

### FOOD PAIRINGS

Excellent as an aperitif, it is a white that can pleasantly accompany an entire meal. Particularly suited to dishes made with shellfish, pasta with delicate sauces, fish or grilled white meat.