



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 17th century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.



Àpulo rosso



APELLATION
Salento IGT



PRODUCTION AREA
Province of Brindisi



GRAPES
75% Primitivo
25% Malvasia Nera



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
13,5% vol.



AVAILABLE SIZES
750 ml



CLOSER
Natural Cork - Screw Cap

VINIFICATION AND AGEING

The must ferments in stainless steel at a controlled temperature for about 1 week. This is followed by a 7 days of maceration on the skins, which guarantees complete extraction of the colour, aroma and the polyphenolic substances contained within. The wine ages for about 3 months in steel and for a further period in the bottle.

TASTING NOTES

COLOUR: deep red, heightened by brilliant purple reflections.

BOUQUET: intense notes of red fruit, and plum and black cherry jam, accompanied by hints of vanilla and cinnamon.

FLAVOUR: soft and enveloping on the palate, the flavour is intense and persistent, invigorated by satisfying acidity.

FOOD PAIRINGS

A perfect match with flavoursome first courses, roast or grilled red meats and mild cheeses.