



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 Santa Susanna, and consists of an ancient 16<sup>th</sup> century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.

## Falanghina



**APPELLATION**  
Salento IGT



**PRODUCTION AREA**  
Province of Brindisi



**GRAPES**  
100% Falanghina



**SERVING TEMPERATURE**  
10° C



**ALCOHOL CONTENT**  
13,5% vol.



**AVAILABLE SIZES**  
750 ml

### VINIFICATION AND AGEING

The grapes, harvested when perfectly ripe, are gently pressed and the must is separated by a soft bellows press. The wine ferments for 7-10 days in stainless steel tanks at an average temperature of 18°C and remains on the fine lees for 2-3 months. A period of bottle ageing follows.

### TASTING NOTES

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

**BOUQUET:** light citrus notes, fresh hints of white flowers, accompanied by apricot and peach.

**FLAVOUR:** perfect balance of flavour and acidity that gives the wine great freshness and pleasantness.

### FOOD PAIRINGS

Particularly pleasant with risottos and main courses made with shellfish and fresh cheeses.