



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 16th century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.



Fiano



APPELLATION
Salento IGT



PRODUCTION AREA
Province of Brindisi



GRAPES
100% Fiano



SERVING TEMPERATURE
10° C



ALCOHOL CONTENT
13% 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: intense straw yellow.

BOUQUET: the nose reveals pleasant notes of yellow fruit and white flowers.

FLAVOUR: perfect balance between intensity, freshness and minerality combined with measured body. The fruit and flowers perceived on the nose are found on the taste buds, in perfect continuity from nose to palate.

FOOD PAIRINGS

Ideal with full-flavoured Mediterranean fish dishes or dishes made with legumes.