



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.

Negroamaro



APPELLATION
Salento IGT



PRODUCTION AREA
Province of Brindisi



GRAPES
100% Negroamaro



SERVING TEMPERATURE
16° - 18° C



ALCOHOL CONTENT
13,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The grapes are crushed and gently destemmed. The fermentation takes place in stainless steel at a controlled temperature of 28-30°C for 7 days, followed by maceration on the skins for about 10 days. The wine ages for 12 months in large Slavonian barrels and ages for a further period in the bottle.

TASTING NOTES

COLOUR: deep ruby red.

BOUQUET: notes of blackberry, cherry and ripe red fruit, followed by a lovely spiciness, with prominent coffee, chocolate and liquorice.

FLAVOUR: savoury and rounded, well-balanced and very pleasurable. It stands out for its intensity and persistence.

FOOD PAIRINGS

Pairs well with grilled red meats, even horse meat, as well as matured, sharp and marbled cheeses.