



*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.

## Rosamaro

*Rosamaro reflects the vitality of the Salento coast. A Charmat method using Negroamaro grapes, this sparkling rosé combines vivacity, freshness and finesse, creating a winning combination of fragrance and persistence. With its bold personality, it is considered a benchmark in quality sparkling wine from Puglia.*



**APPELLATION**  
Spumante Brut



**PRODUCTION AREA**  
Province of Brindisi



**GRAPES**  
100% Negroamaro



**SERVING TEMPERATURE**  
6° - 8° C



**ALCOHOL CONTENT**  
11% vol.



**AVAILABLE SIZES**  
750 ml - 1500 ml

### VINIFICATION AND AGEING

The Negroamaro grape must is obtained by a particularly soft pressing, to limit the extraction of colour and tannins from the skins. After the first fermentation at a controlled temperature of 18°C, the wine is made sparkling via the charmat method, which enhances its fruity aromas.

### TASTING NOTES

**COLOUR:** brilliant rosé with fine perlage, enhancing its shine.

**BOUQUET:** pleasantly intense and fruity, with notes reminiscent of renet apple, followed by hints of small red fruits.

**FLAVOUR:** on the palate it is soft and smooth-flowing with floral and fruity notes.

### FOOD PAIRINGS

Excellent as an aperitif, due its balanced flavour it is ideal with light first courses. It goes well with all seafood as well as fried and raw fish dishes.