



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.

Saliente

Charmat method using Falanghina grapes, this sparkling wine expresses great freshness and minerality, capturing the crystalline light of Salento and yielding a kaleidoscope of unexpected fragrances of aromas. Its pleasant effervescence is particularly striking, recalling the foam of the sea, as is its savoury-tangy vein, which makes it absolutely original.



APPELLATION

Spumante Brut



PRODUCTION AREA

Province of Brindisi



GRAPES

100% Falanghina



SERVING TEMPERATURE

6° - 8° C



ALCOHOL CONTENT

11,5% vol.



AVAILABLE SIZES

750 ml

VINIFICATION AND AGEING

Falanghina grapes are harvested at the right level of sugar ripeness and acidity, to obtain a fresh, mineral and savoury base wine. After a period of ageing on the lees of about 3-4 months, the base wine is made sparkling via the charmat method, which enhances the varietal aromas of the vine, yielding intense freshness.

TASTING NOTES

COLOUR: pale straw yellow with greenish reflections. Fine and persistent perlage.

BOUQUET: hints of apple, white flowers, wild fennel and fresh oregano.

FLAVOUR: delicate, balanced and very crisp, with crunchy white fruit notes.

FOOD PAIRINGS

Ideal as an aperitif. It goes well with seafood appetizers and delicate Mediterranean dishes made with fish.