



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.

Sasseo

Sasseo is the embodiment of the wish to create a Primitivo with a strong personality. Today, it is one of the most internationally successful wines from Puglia. Its name (alluding to sasso, 'stone' in Italian) expresses its direct relationship to the calcareous 'stones' that emerges from Salento's red soil, forming a mirror-like surface that reflects the sun. Its unmistakable style is a perfect combination of freshness and softness, and it has a structure with just the right balance of complexity and density.



APPELLATION

Salento IGT



PRODUCTION AREA

Province of Brindisi



GRAPES

100% Primitivo



SERVING TEMPERATURE

16° - 18° C



ALCOHOL CONTENT

14,5% vol.



AVAILABLE SIZES

750 ml - 1500 ml

VINIFICATION AND AGEING

Sasseo is made with grapes from selected vineyards (40 ha). The grapes are harvested in the first week of September, with some of the berries having over-ripened on the vine. The grapes are then delicately pressed and destemmed and the must ferments in stainless steel tanks at an average temperature of 26°C.

TASTING NOTES

COLOUR: deep and dull ruby red.

BOUQUET: the nose reveals full, intense aromas reminiscent of plums and red fruit jam with sweet spicy notes.

FLAVOUR: a wine with considerable body, the palate is enveloping, warm and soft and expresses very ripe fruit, backed by a pleasurable backbone of sweet tannins.

FOOD PAIRINGS

Excellent with full-flavoured first courses, white and red meats either grilled or served with sauces, ideal with roast lamb and matured cheeses but not marbled cheeses.