

MASSERIA ALTEMURA PRIMITIVO

Primitivo di Manduria DOC

VINIFICATION AND MATURATION

The grapes mature on the vine, late in the harvest, and are gently pressed. The must undergoes the fermentation process for 21 days at 77°-82° F. Once the vinification is complete, the wine matures for 14 months in 92-gallon French oak tonneaux followed by an additional period of aging in the bottle.

COLOR

Ruby-red with purple undertones.

BOUQUET

An intense and distinct aroma of jam-like ripe red and dark fruit.

PALATE

Warm on the palate with a silky and a layered finish.

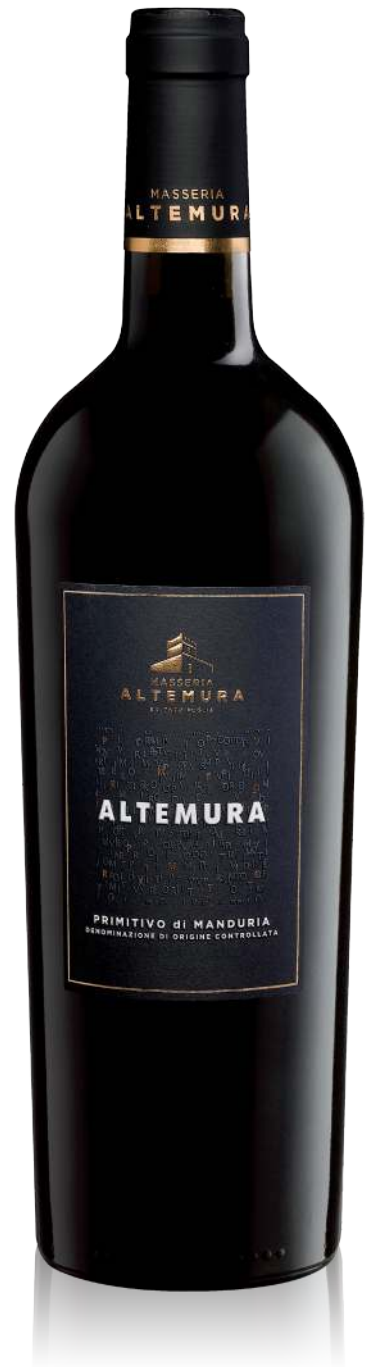
FOOD COMBINATIONS

Eggplant Parmesan or orecchiette with roasted broccoli and walnuts.

PRODUCTS BY MASSERIA ALTEMURA

Altemura Primitivo DOC


Sassee Primitivo IGT
Fiano IGT
Negroamaro IGT
Rosato IGT



 **APPELLATION**
Primitivo di Manduria DOC

 **ALCOHOL LEVEL**
14,5%

 **AREA**
Salento, Puglia

 **SERVING TEMP.**
61°F - 64°F

 **GRAPES**
100% Primitivo

 **BOTTLE SIZE**
750 ml

