



TOP WINE AWARD:

LONG BEACH GRAND CRU
GOLD MEDAL - 2013

LA INT'L WINE COMPETITION
SILVER MEDAL - 2014

JAMES SUCKLING
91 POINTS - 2015

MASSERIA ALTEMURA FIANO

Salento IGT

VINIFICATION AND MATURATION

The grapes are machine harvested, crushed, and de-stemmed. The must is extracted in soft bladder presses. Then, after being culled, it is fermented and kept at temperatures between 64° and 68°F. The wine is aged for six months in stainless steel tanks, followed by three months in the bottle.

COLOR

Light straw yellow color with green hues.

BOUQUET

Intense and fruity with fresh hints of almond blossoms, peach and honey.

PALATE

Dry, medium-bodied and crisp, revealing perfectly ripened apricots, stone minerals, and a rich texture that leads to a refreshing finish.

FOOD COMBINATIONS

Linguini and clams, Caprese salad, or simple pasta dishes.

PRODUCTS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

Sasseo Primitivo IGT

Fiano IGT

Negroamaro IGT

Rosato IGT



APPELLATION
Salento IGT



ALCOHOL LEVEL
13%



AREA
Salento, Puglia



SERVING TEMP.
50°F - 54°F



GRAPES
100% Fiano



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
MASSERIA ALTEMURA, 69 - LOCALITÀ TORRE MESAGNE, STRADA PROVINCIALE
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