



TOP WINE AWARD:

WINE SPECTATOR
88 POINTS - 2013
87 POINTS - 2011

WINE ENTHUSIAST
87 POINTS - 2012

MASSERIA ALTEMURA NEGROAMARO

Salento IGT

VINIFICATION AND MATURATION

The grapes are machine harvested, pressed and de-stemmed. Skin contact lasts about eight days and, during this time, the wine acquires depth and color. Following fermentation, 90% of the wine is aged for 12 months in 6,000 liter Slavonian botte and 10% in 350 lt Tonneaux, followed by 3 months of aging in the bottle.

COLOR

Dark and intense ruby-red.

BOUQUET

Ample with notes of cherries, ripe red fruit, jam and scents of coffee and cacao.

PALATE

Round, balanced and extremely pleasant with a light almondy note in the finish.

FOOD COMBINATIONS

A variety of antipasti, rich pasta dishes, grilled meats and spicy sauces.

PRODUCTS BY MASSERIA ALTEMURA

Altemura Primitivo DOC
Sasseo Primitivo IGT
Fiano IGT
Negroamaro IGT
Rosato IGT



APPELLATION
Salento IGT



ALCOHOL LEVEL
13,5%



AREA
Salento, Puglia



SERVING TEMP.
50°F - 54°F



GRAPES
100% Negroamaro



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
MASSERIA ALTEMURA, 69 - LOCALITÀ TORRE MESAGNE, STRADA PROVINCIALE
72028 TORRE SANTA SUSANNA - BRINDISI - ITALY

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