



Altemura Primitivo DOC



VINTAGE
NV



APPELLATION
Primitivo di Manduria DOC



AREA
Agro di Torre di Santa Susanna, Salento



GRAPES
100% Primitivo



ALCOHOL LEVEL
14,5%



SERVING TEMPERATURE
61°-64°F



BOTTLE SIZE
750 ml

VINIFICATION

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 multiple layered finish.

FOOD PAIRINGS

Eggplant Parmesan or orecchiette with roasted broccoli and walnuts.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13