



Altemura Primitivo DOC

/Al teh moo rah/ - "Altemura" is the name of the Estate, and literally means "high walls", which were used to protect the masseria from invaders.



VINTAGE
2011



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 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