

Sasseo Primitivo

IGT



-  **APPELLATION**
Salento IGT
-  **AREA**
Salento, Puglia
-  **GRAPES**
100% Primitivo
-  **ALCOHOL LEVEL**
14.5%
-  **SERVING TEMP.**
61°F - 64°F
-  **BOTTLE SIZE**
750 ml

TOP WINE AWARDS

Wine Enthusiast
88 Points - Vintage 2012

Wine Spectator
88 Points - Vintage 2012

Decanter World Wine Awards
Bronze Medal - Vintage 2012

LA Inf'l Wine Competition
92 Points - Gold Medal - Vintage 2012

VINIFICATION AND MATURATION

Mature grapes are machine harvested, then gently crushed and de-stemmed. Afterwards, the must is fermented over a period of 14 days at temperatures controlled between 77° to 82°F. Following fermentation, the wine is aged in 6,000 liter Slavonian oak for one year and an additional three months in the bottle.

COLOR

Ruby-red with purple hues.

BOUQUET

Prominent tobacco and leather on the nose; ripe blackberry and blueberry with hints of cocoa, baking spice, and delicate pine.

PALATE

Juicy and medium bodied revealing rich fruits, sweet herbs and milk chocolate that lead to plush tannins and an elegant finish.

FOOD COMBINATIONS

Barbecued and grilled meats, an assortment of pastas with red sauce as well as blue, gouda and goat based cheeses.



LABELS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

Sasseo Primitivo IGT

Fiano IGT

Negroamaro IGT

Rosato



PRODUCER

Produced and estate-bottled by:

Masseria Altemura

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