



# 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



CAMPAGNA SUPPORTED BY REGULATION EC N. 1308/13