

# 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



## LABELS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

**Sasseo Primitivo IGT**

Fiano IGT

Negroamaro IGT

Rosato

## TOP WINE AWARDS

**Wine Enthusiast**  
88 Points - Vintage 2012

**Wine Spectator**  
88 Points - Vintage 2012

**Decanter World Wine Awards**  
Bronze Medal - Vintage 2012

**LA Int'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.



## PRODUCER

Produced and estate-bottled by:

**Masseria Altemura**  
Strada Provinciale, 69 - Loc. Torre Mesagne  
72028 Torre Santa Susanna - Brindisi  
[www.masserialtemura.it](http://www.masserialtemura.it)

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