



Masseria Altemura is situated in the heart of Salento, halfway between the Ionian and Adriatic Seas. It boasts a unique terroir, due to the extraordinary light, fresh perennial breezes from the two seas and land characterized by predominantly white calcareous stones and the red soil of Salento. The Estate is located within the Primitivo di Manduria DOC appellation, in the countryside of Torre Santa Susanna, and consists of an ancient 17th century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.

ZÌNZULA Bianco



APPELLATION
Bianco Salento IGT



PRODUCTION AREA
Province of Brindisi



GRAPES
Fiano – Moscato



SERVING TEMPERATURE
10°C



ALCOHOL CONTENT
12,5% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The grapes, harvested when perfectly ripe, are gently pressed and the must is separated with soft lung presses. The wine ferments for 7/10 days in stainless steel tanks at an average temperature of 18°C and rests on the fine lees for 2/3 months. A period of refinement in the bottle follows.

TASTING NOTES

COLOUR: straw yellow with greenish reflections

BOUQUET: elegant hints of yellow pulp fruit, white flowers and citrus fruits, with fragrant hints of passion fruit.

FLAVOUR: ppperfect balance between intensity, freshness and minerality. The hints of fruit and flowers perceived on the nose return to the palate, in perfect taste-olfactory continuity.

FOOD PAIRINGS

Ideal with tasty Mediterranean fish dishes with dairy products and soft cheeses.