



Masseria Altemura is located in the heart of Puglia, halfway between the Ionian and the Adriatic Seas. A unique terroir, thanks to the extraordinary light, the fresh perennial breezes of the two seas and land dominated by white limestone rocks and the red soil of Salento. The estate extends within the Primitivo di Manduria DOC denomination, in the Province of Brindisi, and consists of an ancient 17th-century Masseria (farmhouse) and a contemporary-style winery in a single location, surrounded by lush green vineyards and olive groves.

Àpulo bianco



APPELLATION

Fiano Salento IGT



AREA

Province of Brindisi



GRAPES

Fiano and other estate-grown grapes



SERVING TEMPERATURE

10–12 °C



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml



TAPPO

Natural Cork - Screw Cap

VINIFICATION AND AGEING

The grapes are subjected to a soft pressing and then to fermentation for 5-6 days at a temperature of 17 °C. The wine ages for about 3 months in steel and for a further period in the bottle.

TASTING NOTES

COLOUR: bright straw yellow with slight greenish reflections.

BOUQUET: a broad bouquet that opens with notes of peach, grapefruit and lemon peel, followed by hints of orange blossom, jasmine and lemon balm.

FLAVOUR: a very pleasurable mouthfeel, lively, fresh and intensely aromatic. The fruity and floral notes on the nose follow through perfectly on the palate.

FOOD MATCHES

Excellent as an aperitif, it is a white that can pleasantly accompany an entire meal. Particularly suited to dishes made with shellfish, pasta with delicate sauces, fish or grilled white meat.