



*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 Rosso



### APPELLATION

Primitivo Salento IGT



### AREA

Province of Brindisi



### GRAPES

Primitivo and other estate-grown grapes



### SERVING TEMPERATURE

16–18 °C



### ALCOHOL LEVEL

13,5% vol.



### BOTTLE SIZE

750 ml



### TAPPO

Natural Cork - Screw Cap

### VINIFICATION AND AGEING

The must ferments in stainless steel at a controlled temperature for about 1 week. This is followed by a 7 days of maceration on the skins, which guarantees complete extraction of the colour, aroma and the polyphenolic substances contained within. The wine ages for about 3 months in steel and for a further period in the bottle.

### TASTING NOTES

**COLOUR:** deep red, heightened by brilliant purple reflections.

**BOUQUET:** intense notes of red fruit, and plum and black cherry jam, accompanied by hints of vanilla and cinnamon.

**FLAVOUR:** soft and enveloping on the palate, the flavour is intense and persistent, invigorated by satisfying acidity.

### FOOD MATCHES

A perfect match with flavoursome first courses, roast or grilled red meats and mild cheeses.