



MASSERIA
ALTEMURA



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 Santa Susanna, and consists of an ancient 16th century farmhouse (Masseria), a winery - designed in accordance with the principles of green architecture - and the marvellous vineyards that surround it.

Falanghina



APPELLATION
Salento IGT



PRODUCTION AREA
Province of Brindisi



GRAPES
100% Falanghina



SERVING TEMPERATURE
10° C



ALCOHOL CONTENT
13,5% vol.



available sizes
750 ml

VINIFICATION AND AGEING

The grapes, harvested when perfectly ripe, are gently pressed and the must is separated by a soft bellows press. The wine ferments for 7-10 days in stainless steel tanks at an average temperature of 18°C and remains on the fine lees for 2-3 months. A period of bottle ageing follows.

TASTING NOTES

colour: straw yellow with greenish reflections.

bouquet: light citrus notes, fresh hints of white flowers, accompanied by apricot and peach.

flavour: perfect balance of flavour and acidity that gives the wine great freshness and pleasantness.

FOOD PAIRINGS

Particularly pleasant with risottos and main courses made with shellfish and fresh cheeses.