



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.

## Petravia

*Aglianico, one of Southern Italy's most noble varieties, finds its ideal habitat on the Masseria Altemura Estate, where the 'pietra viva' or 'rugged stone' enables the wine to express all its extraordinary power and aromatic complexity. Petravia is a highly concentrated red wine with prominent tannins that can evolve from its early roundness and youthful exuberance – where the fruit emerges with vitality – to greater elegance and austerity, the distinctive traits of maturity in fine Aglianico wines.*



appellation

Puglia Aglianico IGT



production area

Province of Brindisi



grapes

85% Aglianico

15% Primitivo



serving temperature

18° C



alcohol content

14,5% vol.



available sizes

750 ml - 1500 ml

vinification and ageing

Petravia ages in 225-litre French oak barriques for 15 months followed by ageing in the bottle for a further 12 months.

tasting notes

*colour:* deep and dense ruby red.

*bouquet:* intense and enveloping with aromas of cherry, blackberry, pear and spicy notes such as black pepper and juniper berries.

*flavour:* with its robust structure, this imposing and persistent wine has decisively woven tannins and a distinct freshness.

food pairings

Because of its complexity and consistency it is ideal with game, both feathered and furred, dishes made with duck, pheasant, roe deer or wild boar and matured cheeses.