

Sasseo Primitivo

IGT



APPELLATION

Salento IGT



AREA

Salento, Puglia



GRAPES

100% Primitivo



ALCOHOL LEVEL

14.5%



SERVING TEMP.

61°F - 64°F



BOTTLE SIZE

750 ml



LABELS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

Negroamaro IGT

Sasseo Primitivo IGT

Rosato

Fiano IGT

TOP WINE AWARDS

Wine Enthusiast

88 Points - Vintage 2012

Wine Spectator

88 Points - Vintage 2012

Decanter World Wine Awards

Bronze Medal - Vintage 2012

LA Int'l Wine Competition

92 Points - Gold Medal - Vintage 2012

VINIFICATION AND MATURATION

Mature grapes are machine harvested, then gently crushed and de-stemmed. Afterwards, the must is fermented over a period of 14 days at temperatures controlled between 77° to 82°F. Following fermentation, the wine is aged in 6,000 liter Slavonian oak for one year and an additional three months in the bottle.

COLOR

Ruby-red with purple hues.

BOUQUET

Prominent tobacco and leather on the nose; ripe blackberry and blueberry with hints of cocoa, baking spice, and delicate pine.

PALATE

Juicy and medium bodied revealing rich fruits, sweet herbs and milk chocolate that lead to plush tannins and an elegant finish.

FOOD COMBINATIONS

Barbecued and grilled meats, an assortment of pastas with red sauce as well as blue, gouda and goat based cheeses.

PRODUCER

Produced and estate-bottled by:

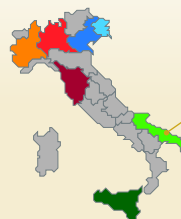
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