



MASSERIA ALTEMURA ROSATO

Salento IGT

VINIFICATION AND MATURATION

The grapes are machine harvested. Maceration lasts for only around six hours in order to extract the aromas and to the wine's vibrant color and mild tannins. Vinification is carried out at controlled temperature with the objective of maintaining the typical character of the aromas and flavor of the wine.

COLOR

Brilliant pink with cherry red undertones.

BOUQUET

Fragrant and intense notes of ripe cherries, raspberries and a touch of citrus.

PALATE

Refreshing and fruity with good structure and a persistent finish.

FOOD COMBINATIONS

Olive tapenade crostini, pizza, seafood pasta, grilled fish as well as fresh cheese.

PRODUCTS BY MASSERIA ALTEMURA

Altemura Primitivo DOC

Sasseo Primitivo IGT

Fiano IGT

Negroamaro IGT

Rosato IGT



APPELLATION
Salento IGT



ALCOHOL LEVEL
12,5%



AREA
Salento, Puglia



SERVING TEMP.
57°F - 61°F



GRAPES
100% Negroamaro



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
MASSERIA ALTEMURA, 69 - LOCALITÀ TORRE MESAGNE, STRADA PROVINCIALE
72028 TORRE SANTA SUSANNA - BRINDISI - ITALY

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