



WINE ENTHUSIAST
88 POINTS - 2012

WINE SPECTATOR
88 POINTS - 2012

DECANTER WORLD WINE AWARDS
BRONZE MEDAL - 2012

LA INT'L WINE COMPETITION
92 POINTS - GOLD MEDAL - 2012

TOP WINE AWARD:

JAMES SUCKLING
90 POINTS - 2015

MASSERIA ALTEMURA SASSEO PRIMITIVO

Salento IGT

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 with purple undertones.

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.

PRODUCTS BY MASSERIA ALTEMURA

Altemura Primitivo DOC
Sasseo Primitivo IGT
Fiano IGT
Negroamaro IGT
Rosato IGT



APPELLATION
Primitivo di Manduria DOC



ALCOHOL LEVEL
14,5%



AREA
Salento, Puglia



SERVING TEMP.
61°F - 64°F



GRAPES
100% Primitivo



BOTTLE SIZE
750 ml



PRODUCED AND ESTATE-BOTTLED BY:
MASSERIA ALTEMURA, 69 - LOCALITÀ TORRE MESAGNE, STRADA PROVINCIALE
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