




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.

Altemura 2021


This is Masseria Altemura's iconic wine. Its name recalls the quest for proportions – a defining attribute of art in Apulia – embodied by the horizontal and vertical lines, and by the volume of the walls of the Masseria in contrast to the upward projection of the Aragonese Tower. A refined interpretation of Primitivo di Manduria, Altemura is a single vineyard wine from a small parcel of 5 hectares in the heart of the estate, characterized by limestone rich soil. Complexity and finesse are the characteristic traits of this great cru, which captures the essence of Primitivo in its most pure forms, shaped by pristine light and forged into a wine with singularly harmonious body. It has the potential to evolve well over time.



 **APPELLATION**
Primitivo di Manduria
DOC

 **PRODUCTION AREA**
DOC Manduria

 **HARVEST**
2021

 **GRAPES**
100% Primitivo

 **HARVEST PERIOD**
Second half of September

 **HARVEST METHOD**
By hand in 10-kg crates

2021 CLIMATE

2021 was characterized by a regular trend during the winter and spring, with abundant rains especially at the end of March.

Since budding, which took place around the first ten days of April, temperatures have always been above the seasonal average during the day but average, and even below average in some periods, during the night.

The harvest took place in the second ten days of September and the temperature range allowed for excellent ripening with hints of ripe fruit and jam typical of the variety combined with good acidity and freshness at the same time.



PLANTING DENSITY
5000 vines/ha



YIELD PER HECTARE
50-55 q/ha



ALCOHOL CONTENT
15% vol.



SERVING TEMPERATURE
16° - 18° C



AVAILABLE SIZES
750 ml – 1500 ml



AGEING POTENTIAL
10-12 years



FIRST YEAR OF PRODUCTION
2005



BOTTLES PRODUCED
25.000

SOIL TYPE

The vineyard is composed of 70% mixed limestone rock and 30% red clayey soil.

TRAINING METHOD

The vines are guyot-trained and cultivated with a special tailor-made pruning system, which aims to ensure natural lymphatic flow through the vine by reducing the size of the cuts. A very important aspect is green pruning, which is carried out meticulously and strictly by hand. Leaf thinning is carried out on the east side, the so-called 'morning side', which enables the grape skins to thicken, facilitate gradual ripening by way of light rather than heat and avoiding over-ripening. To guarantee high quality yields, during veraison, the racemes – bunches produced by side shoots – are removed. Thorough bunch thinning is then carried out, which significantly reduces yields per hectare. Finally, the need for weed killers has been eliminated in the Altemura vineyards and re-placed by expert tilling of the soil under the wine rows.

VINIFICATION AND AGEING

The best Primitivo grapes from a single vineyard in the heart of the estate were harvested when they reached perfect over-ripening on the vine. After further bunch selection on the sorting table, gentle pressing and de-stemming followed. The must was fermented for 7 days at a temperature of 25–28 °C. Maceration on the skins followed for about 2 weeks. After vinification was completed, the wine was aged for 14 months in 350-litre French oak tonneaux followed by a further 6-month period of fine tuning in the bottle.

TASTING NOTES

colour: intense ruby red with orange reflections

bouquet: the wine opens with intense aromas of plums, small black fruit such as blueberries, followed by balsamic nuances, light herbaceous notes, and a touch of white pepper.

flavour: a wine that is soft and well-balanced on the palate with lively, well-integrated tannins. It has a lingering persistence, finishing with hints of cocoa.

FOOD PAIRINGS

Flavoursome and spicy dishes, succulent red meats and well-matured cheeses. Due to its complexity both on the nose and on the palate, it is also an excellent wine for contemplative moments.