



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.

Sasseo 2021

Sasseo is the embodiment of the wish to create a Primitivo with a strong personality. Today, it is one of the most internationally successful wines from Puglia. Its name (alluding to sasso, 'stone' in Italian) expresses its direct relationship to the calcareous 'stones' that emerges from Salento's red soil, forming a mirror-like surface that reflects the sun. Its unmistakable style is a perfect combination of freshness and softness, and it has a structure with just the right balance of complexity and density.

-  **APPELLATION**
Primitivo Salento IGT
-  **PRODUCTION AREA**
Province of Brindisi
-  **GRAPES**
100% Primitivo
-  **SERVING TEMPERATURE**
16° - 18° C
-  **ALCOHOL CONTENT**
14,5% vol.
-  **AVAILABLE SIZES**
375 ml - 750 ml
1500 ml - 5000 ml

VINIFICATION AND AGEING
Sasseo is made with grapes from selected vineyards (40 ha). The grapes are harvested in the first week of September, with some of the berries having over-ripened on the vine. The grapes are then delicately pressed and destemmed and the must ferments in stainless steel tanks at an average temperature of 26°C, Sasseo ages for 12 months in big Slavonian oak casks and for other 6 months in bottle.

TASTING NOTES
colour: deep and dull ruby red.
bouquet: the nose reveals full, intense aroma reminiscent of plums and red fruit jam with sweet spicy notes.
flavour: a wine with considerable body, the palate is enveloping, warm and soft and expresses very ripe fruit, backed by a pleasurable backbone of sweet tannins.

FOOD PAIRINGS
Excellent with full-flavoured first courses, white and red meats either grilled or served with sauces, ideal with roast lamb and matured cheeses but not marbled cheeses.