



# PICNIC WITH PUGLIA

The wines of Puglia's Masseria Altemura have great versatility. But how do they perform with a selection of picnic dishes?

The great British picnic is a good test of a wine range's food-friendliness and diversity. Faced with a picnic basket filled with an array of dishes, the accompanying wine needs to work hard to match with as many as possible.

Producer Masseria Altemura was up to the challenge, gathering a team of sommeliers in Enrica Rocca Cookery School's garden in London to taste food prepared by picnic caterers Dayan & Webb. Nine wines were lined up alongside the diverse spread of dishes.

First was a white Dover crab tart, which Andres Ituarte of Coq d'Argent paired with Apulo Rosso. He then matched serrano ham skewers with Rosamaro Spumante Brut. 'The wine's fruitiness cleans the palate from the bitter and salty notes of the ham,' he said.

With roasted vegetables and hummus, Jacopo Mazzeo of The Pig Restaurant & Hotel thought the best match was Altemura Primitivo di Manduria. 'The wine had some roasted notes too,

so it was a good pairing,' he explained.

A bavette steak sandwich inspired red wine matches. 'The Sasseo Salento brought out some of its umami notes,' said Mazzeo. 'The Apulo is really doing the trick with the bresaola,' commented Mikael Hannequin of Searcys at M by Montcalm of the next dish.

James Fryer of Portland and Clipstone paired sea trout with Fiano Salento. 'It's an oily fish, so you're looking for freshness,' he said. Mattia Scarpazza from Petersham Nursery, agreed: 'The crisp wine worked really well with the whole dish.'

'The richer Aglianico was fantastic with the crumble,' commented Hannequin of the honey and almond crumble pots. For classic strawberries and cream, all Ituarte said was: 'Bubbles, all day, every day.' And rightly so.

.....  
For a full report of this tasting see [imbibe.com](http://imbibe.com)



## TASTERS



**Andres Ituarte**  
Coq d'Argent



**Mattia Scarpazza**  
Petersham Nurseries



**Mikael Hannequin**  
Searcys at M  
by Montcalm



**James Fryer**  
Portland & Clipstone  
Restaurants



**Jacopo Mazzeo**  
The Pig Restaurant  
& Hotel

PHOTOS: ????

## THE ONE-BOTTLE PICNIC

While all the wines here made good matches with multiple dishes, one impressed our panel in a variety of pairings: the Apulo Rosso Salento, a Primitivo. 'It was the most versatile and easy-drinking wine here,' said Andres Ituarte. 'If I had just one bottle for a picnic, it would be the Apulo,' added Mikael Hannequin.

For more info on Masseria Altemura wines contact XXXXXXXXXXXX

