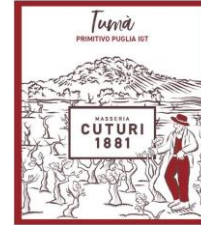

Masseria Cuturi “Tumà” Primitivo Salento IGT

Winery: Masseria Cuturi
Category: Wine – Still – Red
Grape Variety: Primitivo
Region: Manduria/ Puglia/ Italy
Vineyard: Estate
Winery established: 1881
Feature: Certified organic



Product Information

Soil: Clay and limestone

Elevation: 0 meters (0 feet)

Age of vines: planted in 2008

Vinification: Hand-harvest in mid-September, with a careful selection of perfectly healthy and ripe grapes. A seven-day maceration at controlled temperatures between 22 – 28 C, in which the skins give color, aromas and tannins to the must, precedes the alcoholic fermentation in steel vats. Malolactic fermentation in steel tanks, finished with 3 months ageing in stainless steel.

Yield: 4,500 plants/hectare

Tasting Note: Intense ruby red color. Nose: Elegant and delicate nose, with aromas of Mediterranean scrubs and red fruits, where blueberry is very prominent. Palate: full and persistent, with rounded and elegant tannin, balancing it's warmth and softness. Aromas of mature red fruits and notes of licorice on the finish.

Alc: 14.5 % vol.

RS: 2.0g/L

Producer Information

In 1881, the Countess Sabini brought as her dowry "barbatelle" cuttings of Primitivo when she married Don Tommaso. They planted the first primitivo vineyard in Manduria and began the story of this land as a treasured site for the grape. Named by Pliny as "the town full of vines," Manduria was highly important among the 12 city-states of the ancient Messapian Dodecapolis. Masseria Cuturi is a magical location, not only for organically farmed local grapes, but for woodlands, 500-year-old olive trees, elegant 18th century farm structures, megalithic walls and other ancient archaeological relics. Acquired by the Rossi Chauvenet family in 2008, the property includes 40 hectares of vineyards, 80 hectares of olives groves, and over 100 hectares of wild herbs.

Enthusiasm for each monovarietal bottling is embodied by the characters on the labels. Tumà, nickname for Don Tommaso, is the face of the Primitivo. Farmer Zacinto favored the Negroamaro, so much that he hid away barrels for his own secret stash. The Segreto di Bianca, an aromatic, salty Fiano (Minutolo), is named for the Countess herself.

Camilla Rossi Chauvenet is known for making lifted, elegant wines in Veneto, where she is known as a pioneer of innovative organic viticulture. Here in partnership with winemaker Valentino Ciarla, as always, the vision of winemakers is only one thread. The wines are also born of an extraordinary soil, cretaceous limestone under layers of iron-rich quaternary deposits. They're born of the warmth of the Mediterranean sun, in conversation with the two prevailing winds, the strength of the mistral and the glamour of the scirocco. Culture itself as terroir: how a simple bottle can lead us back from the sun on last year's vines, to this exact location as the cradle of modern Primitivo, itself the heir to the historic "merum" of Puglia, beloved in an ancient world.