

MASSERIA
CUTURI
1881



Chidro

Primitivo

Salento IGT

2017

VINES AND TERRITORY

Grapes: Primitivo 100%

Soil: Clay and sand

Altitude: 0 mt.

Density: 4500 plants/hectare

Training System: Spallier with Guyot pruning

Certification: Organic

VINIFICATION

Harvest: Half of september, at the perfect ripening moment for the variety; the grapes are hand selected on the plant. Only the fully ripe bunches are used.

Alcolic fermentation:

Maceration along seven-ten days at the controlled temperature of 22° - 28°, necessary to extract aromas, tannins and flavours from pulp and skins.

Alcoholic fermentation follows in the same vats.

Malolactic fermentation:

A complete second fermentation in steel vats, makes Chidro rounder and richer, thanks to the transformation of malic acid into lactic acid.

Ageing: Chidro rests during six months in French oak barrels of 10HL, reaching a higher complexity and finesse.

Alcol: 14,0 %

Sugar: 3 G/L



TASTING NOTES

Color: Chidro shows its chromatic elegance of an intense ruby red color with fascinating purple rims.

Nose: The nose is captivating with ripe red fruits and red fruits jam, blended with floral memories of pansies. It opens into richer notes of tobacco and spices, which reveal the oak ageing time.

Palate: First rich sip on the tongue, long lasting on the palate. Fruitiness and tannins mellow together creating a velvety but vibrant encounter. The finish is dry and juicy.

Pairings: Chidro shows its character as well as finesse, opening to plenty of tasting opportunities. From rich and flavoursome dishes: red meat (braised, roasted, grilled), to aged cheese and the most refined dishes (game, mushrooms).

Service temp: 16-18°

CURIOSITY

What is Chidro? Chidro is dedicated to the historical river Chidro in Salento. This small river flows through Manduria and touches the Cuturi property. Know as the natural reserve of river Chidro, the estuary of this river is a beautiful natural environment which is worth to be visited.

MASSERIA CUTURI SOC. AGR.SRL

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