

TECH SHEET
January 2018

MASSERIA
CUTURI
1881



Tumà *Primitivo* *Puglia IGT* *2018*

**Luggage is at the entrance
doorstep, smells like home,
festive atmosphere all
around, on the table the
food we always loved.**

“Cherry, blackberry, herbs
and wild berries of the
Mediterranean maquis.
A light salty note.

The elegance in this wine is
the delicate touch playing
with complexity and a vivid
and generous fruit.

The first flower of our bunch
is dedicated to Don Tommaso
Schiavoni, who first planted
this variety in Manduria in
the *Conca D'Oro* of Masseria
Cuturi.”



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Wine: Red wine
Organic: Certified
Variety: Primitivo
Soil Type: Clay and sand
Altitude: 0 mt.
Density: 4500 plant/hectare
Training: Espallier with Guyot
training.

Vinification: Grapes are harvested in
its best time, mid of september.
The fermentation takes place in
stainless steel vats after a
maceration of about one week, at the
controlled temperature of 22° - 28°.

Malolactic fermentation is carried out
in stainless steel vats.
The wine is aged in the vat along 3
months before bottling.

Alcohol: 14,5 % vol.
Sugar: 3 G/L

Characteristics: It has a deep ruby
red colour with light ruby red rims.
The nose is fragrant and fruity with
fresh notes of blackberry and sweet
spices. The mouth reveals fruity
notes (black fruit) and sweet licorice.
The finish is fresh at the palate and
juicy.

Pairings: Savoury dishes. Braised
and roasted meats. Semi-aged
cheeses. Spicy and herb seasoned
foods.

Label: Tommaso (Don Tumà)
Schiavoni with *Monte dei Diavoli* in
the back.

MASSERIA CUTURI SOC. AGR.SRL

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