

MASSERIA
CUTURI
1881

Zacinto

Salento IGT Negroamaro

2024

Vineyard

Grape Variety: 100%

Negroamaro

Soil: Clayey with a calcareous skeleton

Altitude: 50 meters

Plant Density: 5681 plants per hectare

Training System: Espalier with Guyot pruning system

Winemaking

Harvest in the second week of September.

Alcoholic fermentation in stainless steel tanks (22° - 28°C).

Maceration for 15 days on the skins in stainless steel tanks with controlled temperature. After bottling, the wine undergoes 3 months of bottle aging for the final refinement.

Alcohol: 14.00%

Sugar: 2 g/l

Acidity: 6,60 g/l

pH: 3.50

Certifications

Organic

Certification



Tasting Notes

Color: Ruby red with amaranth reflections.

Nose: Intense and persistent aroma, with hints of black currant and forest fruits, complemented by elegant balsamic notes of Mediterranean scrub.

Taste: Persistent on the palate, with elegant tannins and a pleasant balsamic aftertaste of underbrush.

Pairings: Perfect with spicy and aromatic dishes, aged cheeses, and red meats.

Serving Temperature: 16°-18°C

Bottles Produced:
12,000

Curiosity

Who is Zacinto? Our Negroamaro is dedicated to Zacinto, the farm manager of Cuturi (tenant farmer). It is said that Zacinto was so in love with Negroamaro that every year, he secretly hid a barrel for himself.