

MASSERIA
CUTURI
1881

Tumà Primitivo Salento IGT 2021

TECH SHEET

Wine: Red wine

Organic: Certified

Variety: Primitivo 100%

Soil Type: Clay and limestone

Altitude: 50 mt.

Density: 4500 plant/hectare

Tarining: Espallier with Guyot training.

VINIFICATION

The grapes are harvested in its best time (early September). After a maceration of the grapes during a few weeks, the fermentation takes place in stainless steel vats at the controlled temperature of 22° - 28°. The malolactic fermentation is carried out in stainless steel vats. The wine is aged in the vat along 6 months before bottling.

Alcohol: 14,50 % vol.

Sugar: 1.6 G/L

CERTIFICATION

Organic



TASTING NOTES

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 palate 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.

Service temperature:
16-18°

PRODUCED BOTTLES: 28.000

CURIOSITY

"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."