

MASSERIA
CUTURI
1881

Zacinto

Negramaro Salento IGT

2022

TECH SHEET

Wine: Red wine
Organic: Certified
Variety: Negroamaro
Soil Type: Clay and limestone
Altitude: 50 mt.
Density: 4500 plant/hectare
Training: Espallier with Guyot training.

VINIFICATION

The grapes are harvested in its best time (mid-September). The fermentation takes place in stainless steel vats after a maceration of about one week, 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 3 months and in the bottle for another few months.

Alcohol: 13.5 % vol.
Sugar: 2.9 G/L

CERTIFICATION

Organic



TASTING NOTES

It has a deep ruby red colour with light violet rims.

The nose is fragrant and fruity with fresh notes of wild cherries and sweet spices.

The palate reveals floral and herbal notes with velvety and round flavours. The finishing is delicate and persistent.

PAIRINGS

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

Service temperature:
16-18°

PRODUCED BOTTLES: 18.000

CURIOSITY

Label: Cuturi's massero (farmer) with Monte dei Diavoli in the back. The story goes that Zacinto, the farmer of the Masseria, secretly used to hide the best Negroamaro for himself.