



VINITY
WINE COMPANY

Masseria Cuturi Rosa dei Cuturi

Appellation: Rosato Salento IGT

Style: Rosé, dry

Varietal: 100% Negroamaro

Certified Organic

In the old masseria, whenever there was rosé, everyone would celebrate. Every evening there would be singing. Rosa would dance. Her skirt flowing as she twirled looked like a flower that had just blossomed. This wine is dedicated to her.

Tasting Notes

Color: Light cherry pink with a paler rim.

Bouquet: Ffragrant with fresh, light notes of wild cherries, herbs, and spice.

Taste: The palate is fresh and rich at the beginning with dominant notes of red berries. The wine is dry and balanced, with medium persistence.

Serving Temperature: 10/12° C (50/54° F).

Alcohol: 13%

Food Pairing

As an aperitif, fish (oven, grill) dishes, chicken and light pork dishes, excellent with vegetables and soups.

Vineyard Notes

Training System: Spallier with Guyot pruning

Soil: Clay and Sand

Plants per hectare: 4500

Certification: Organic

Winemaking Notes

Harvest: Hand-picked Mid-September, at the perfect ripening moment for the varietal.

Alcoholic Fermentation: Maceration in temperature-controlled steel vats for a few hours then lightly pressed, then fermented at a controlled temperature.

Agging: The wine refines for 3 months before bottling and then rests in bottle another 3 months.



Masseria Cuturi is a unique 270ha property located in Manduria, Puglia. The Rossi-Chauvenet family embarked in an ambitious project of farming and producing wines from high quality organic grapes, highlighting the unique qualities of the native varietals of Manduria.

There are nearly 140ha of Primitivo, Negramaro and Fiano vines planted. In addition to their commitment to the highest quality agriculture, the family continues to defend five-hundred-year-old olive trees, act as caretakers for woodlands and ancient archaeological sites that date from around 300 BCE, and preserve farm structures that were built between the late 1700s and the first years of the 1800s.