



VINITY  
WINE COMPANY

## Masseria Cuturi

### Segreto Di Bianca – Fiano

**Appellation:** Fiano Salento IGT

**Style:** White, dry

**Blend:** 85% Fiano, 15% Minutolo

**Certified Organic**

This wine is dedicated to Bianca Schiavoni. If the tales are to be believed, this wine was particularly enjoyed by Bianca, wife of the noble Don Tommaso (who first planted Primitivo di Manduria in the region). Living in the more rural farm areas, away from courts and courtiers, it is said that the wine made her happier and helped her to moderate her solitude. Fortunately we live in a time when one can enjoy a glass of wine and just be 'happy' without ascribing medicinal properties or another euphemistic turn of phrase.

#### Tasting Notes

**Color:** Bright straw yellow with a light rim

**Bouquet:** Intense aromas with of yellow plums, citrus notes and a wild flowers

**Taste:** The nose is confirmed in the mouth. Balanced with fresh and salty-mineral notes. There is a crisp acidity and a taste of sea breeze on the juicy and refreshing mid-palate, with a persistent and delicate finish.

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

**Alcohol:** 13.5%

#### Food Pairing

A perfect match for seafood, fish soup, roasted fish, and salads with savory and moderately sweet flavors, raw vegetables, grilled vegetables, raw and cooked shellfish and pasta/rice with fish.

#### Vineyard Notes

**Training System:** Spallier with Guyot pruning

**Soil:** Clay with Limestone and Sand

**Plants per hectare:** 4500

**Certification:** Organic

#### Winemaking Notes

**Harvest:** End of August, at the perfect ripening moment for the varietal.

**Alcoholic Fermentation:** Maceration in temperature-controlled steel vats at 15 C° with a few days of skin contact.

**Malolactic Fermentation:** The malolactic fermentation takes place in stainless steel vats.

**Aging:** 3 months on lees in steel vats.



*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.*