



VINITY
WINE COMPANY

Masseria Cuturi Tumà – Primitivo

Appellation: Primitivo Salento IGT

Style: Red, dry

Varietal: 100% Primitivo

Certified Organic

This wine is dedicated to Don Tommaso Schiavoni, a nobleman who first planted a barbatelle (grafted vine cutting) of Primitivo di Manduria, in the land known as the Conca D'Oro of Masseria Cuturi. Primitivo and the varietal Zinfandel are actually clones of a Croatian grape called Crljenak. The words clone, clonal variety and cloning do not mean laboratory-based genetic mutations when applied to grape varieties. A grape clone is a genetic variation that can occur naturally and randomly. It can be encouraged by the grower by selecting which plants to propagate. In Italy it is common to find clones that have been separate from their origin-point for several thousand years and have become autochthonous – a unique varietal to the place where they grow.

Tasting Notes

Color: Deep ruby red with light ruby edges.

Bouquet: Fruity with fresh notes of blackberry and sweet spices.

Taste: The mouth reveals notes of black fruit and sweet licorice. The finish is fresh on the palate and juicy.

Serving Temperature: 16/18° C (60/64° F).

Alcohol: 14.5%

Food Pairing

Savory dishes, braised and roasted meats, semi-aged cheeses, and spicy and herb seasoned foods.

Vineyard Notes

Training System: Spallier with Guyot pruning

Soil: Clay with Limestone and Sand

Plants per hectare: 4500

Winemaking Notes

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

Alcoholic Fermentation: Maceration in temperature-controlled steel vats at 22-28 C°

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

Aging: 3 months 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 varieties 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.