



## Masseria Cuturi Zacinto – Negroamaro

**Appellation:** Negroamaro Puglia IGT

**Style:** Red, dry

**Varietal:** 100% Negroamaro

**Certified Organic**

This wine is dedicated to Zacinto, the massero (the person who managed everything, especially the quality of the grapes) for Masseria Cuturi. The Negroamaro varietal made his favorite wine and he secretly made special batches just for himself and hid the barrels. His legend lives on in this deep, dark wine with fine sweet wild cherry and notes of anise, violets and wild flowers, harmoniously blend with the mineral and marine flavors of this terroir.

### Tasting Notes

**Color:** Deep ruby red with light violet rims.

**Bouquet:** Fragrant and fruity with fresh notes of wild cherries and sweet spices.

**Taste:** Floral and herbal notes with velvety and round flavors. There is a lovely note of Pomegranate and a tart freshness. The finish is exciting and persistent..

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

**Alcohol:** 14%

### Food Pairings

A great pairing with light fare, salads and sandwiches but enough structure to compliment heavier dishes. A wonderful, warm-weather red – powerful but not heavy. Semi-aged cheeses. Spicy and herb seasoned dishes.

### 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 at 22-28 C°

**Malolactic Fermentation:** The malolactic fermentation is carried out in stainless steel vats.

**Aging:** The wine is aged in the vat along 3 months before bottling.



*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.*