



Masseria Cuturi

Fiano Salento Segreto di Bianca

Overview

- Masseria Cuturi's Camilla Rossi Chauvenet is known as a pioneer of innovative organic viticulture and dedicated this wine to Bianca Schiavoni, who along with husband Don Tommaso, planted the first Primitivo in Manduria in 1881. Countess Schiavoni's 'secret' was the enjoyment of the simple life and solitude away from the hustle and bustle of the city - and the delight of a simple fresh wine to aid doing so.
- Fresh, Mediterranean-inspired white from the sunlit coast of southern Puglia. Bright notes of white peach, pear, citrus blossom, and Meyer lemon are lifted by crisp acidity and a subtle saline minerality that reflects the nearby sea.

Appellation: Fiano Salento IGT

Varietal: 100% Fiano

Type: White, dry

Winemaking and Vineyard Notes

Harvest: Second week of August

Vinification: Maceration in temperature-controlled steel vats at 15 C° with a few days of skin contact. The malolactic fermentation takes place in stainless steel vats.

Soil: Clayey with a calcareous skeleton

Training System: Espalier with Guyot pruning; 5,680 plants per hectare.

Tasting Notes

Color: Bright straw yellow with greenish reflections.

Bouquet: Aromas of white peach, pear, citrus blossom, Meyer lemon, and Mediterranean herbs with subtle mineral undertones.

Palate: Fresh and vibrant with crisp acidity, orchard fruit, citrus zest, and a saline mineral edge leading into a clean, balanced finish.

Alcohol: 12.5%

Serving Temperature: Best served between 10°C and 12°C (48-54° F).

Food Pairing

Excellent with grilled shrimp, seafood pasta, or branzino with lemon and fresh herbs, where the wine's bright acidity and saline minerality complement delicate coastal flavors. It also pairs beautifully with fresh mozzarella, vegetable risotto, and Mediterranean dishes featuring olive oil, citrus, and aromatic herbs.



Masseria Cuturi is a historic estate in Manduria, in southern Puglia, best known for working with indigenous southern Italian grape varieties. The property is rooted in an old fortified farmhouse ("masseria") surrounded by Mediterranean scrubland, olive groves, and old bush-trained vineyards that reflect the warm, coastal inland climate of the Salento peninsula.

Today, the estate focuses on organic and sustainability-minded farming, with wines that aim to balance the natural ripeness of the region with freshness and drinkability.