



Masseria Cuturi Negroamaro Puglia IGT Zacinto

Overview

- 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.

Appellation: Negroamaro Puglia IGT

Varietal: 100% Negroamaro

Type: Red, dry

Winemaking and Vineyard Notes

Production: 12,000 bottles

Harvest: Second week of September

Vinification: Soft pressing and short cold maceration in press. Fermentation and vinification in steel on the lees until bottling.

Soil: Clayey with a calcareous skeleton

Elevation: 50 meters above sea level

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

Tasting Notes

Color: Ruby red with amaranth reflections.

Bouquet: Fragrant and fruity with fresh notes of wild cherries and sweet spices. Intense and persistent aroma with hints of black currant and forest fruits, complemented by elegant balsamic notes of Mediterranean scrub.

Palate: Medium to full-bodied, with supple tannins, ripe dark fruit, notes of Pomegranate and a savory core that carries through to a gently warming, structured finish.

Alcohol: 14%

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

Food Pairing

Best paired with hearty southern Italian fare such as orecchiette with sausage and broccoli rabe, eggplant parmigiana, or slow-braised lamb with herbs and tomato. It also works beautifully with grilled meats, aged cheeses, and dishes featuring olives, capers, and sun-dried tomatoes that echo its savory Mediterranean character.



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.