



Masseria Cuturi Primitivo di Manduria Chidro

Overview

- A bold, polished Primitivo from the sun-drenched vineyards of Manduria in southern Puglia, Chidro is named for the river that flows through volcanic caverns beneath the surface of Masseria Cuturi flowing to the rugged Ionian coastline.
- Packed with ripe blackberry, black cherry, dried fig, and warm baking spice, Chidro delivers rich Mediterranean character balanced by smooth tannins and fresh acidity.

Appellation: Primitivo di Manduria DOC

Varietal: 100% Primitivo

Type: Red, dry

Winemaking and Vineyard Notes

Production: 12,000 bottles

Harvest: Hand-picked and select bunches are hand-sorted typically in mid-September.

Vinification: Maceration takes place during 25 days in temperature-controlled steel vats at 22-28 °C. Malolactic fermentation is carried out in stainless steel vats.

Soil: Predominantly clay and red iron-rich Mediterranean soils with limestone influence.

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

Tasting Notes

Color: Intense deep ruby red.

Bouquet: Rich and complex notes of ripe red fruits, plum and sour cherry.

Palate: Broad and velvety, with balanced notes ranging from red fruits to jam. The finish is fresh with soft and silky tannins.

Alcohol: 14.5%

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

Food Pairing

Excellent with grilled lamb, braised beef, sausage ragù, eggplant parmigiana, aged pecorino, and smoked or roasted meats.



Masseria Cuturi is a historic estate in Manduria, in southern Puglia and 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.