



Masseria Cuturi Primitivo di Manduria Monte Diavoli

Overview

- A bold, commanding Primitivo from the heart of Manduria, delivering layers of blackberry, black cherry, dried fig, and ripe plum wrapped in cocoa, sweet spice, and Mediterranean herbs.
- “Monte Diavoli,” or “Devil’s Mountain,” is a name born from the ancient landscapes and folklore of southern Puglia. In the Manduria countryside, where sun, wind, and stone shape every vineyard row, certain hills were once described by local farmers as wild and untamed—places of intensity where the forces of nature felt especially present.

Appellation: Primitivo di Manduria DOC

Varietal: 100% Primitivo

Type: Red, dry

Winemaking and Vineyard Notes

Production: 1,800 bottles

Harvest: Hand-picked typically in late-August or the beginning of September

Vinification: Maceration in temperature-controlled steel vats at 22-28 C° for approximately 30 days. Malolactic fermentation takes place in stainless steel vats.

Aging: Two years in French oak casks.

Soil: Clay and limestone

Training System: Espalier with Guyot pruning; 4,500 plants per hectare.

Tasting Notes

Color: Deep ruby to opaque purple in color.

Bouquet: Aromas of blackberry, black cherry, plum compote, dried fig, cocoa, licorice, sweet spice, and Mediterranean herbs with subtle balsamic and earthy undertones.

Palate: The palate is full-bodied, rich, and concentrated with velvety tannins, ripe dark fruit, balanced acidity, and a long, warming finish.

Alcohol: 15.5%

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

Food Pairing

Ideal with braised short ribs, grilled lamb, sausage ragù, eggplant parmigiana, roasted meats, and aged pecorino cheeses.



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.