



Masseria Cuturi Primitivo Salento Tumà

Overview

- In 1881, the Countess Sabini brought as her dowry "barbatelle" cuttings of Primitivo when she married Don Tommaso. They planted the first primitivo vineyard in Manduria and began the story of this land as a treasured site for the grape. Tumà, nickname for Don Tommaso, is the face of the Primitivo.
- A rich, expressive Primitivo from the sun-drenched vineyards of southern Puglia. Bursting with ripe blackberry, black cherry, dried fig, and plum, layered with notes of cocoa, sweet spice, and Mediterranean herbs.

Appellation: Primitivo Salento IGT

Varietal: 100% Primitivo

Type: Red, dry

Winemaking and Vineyard Notes

Harvest: Hand-picked at the beginning of September

Vinification: Maceration in temperature-controlled steel vats at 15 C° for approximately 15 days. 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: Deep ruby red with violet hues.

Bouquet: Aromas of blackberry, black cherry, plum compote, dried fig, cocoa, licorice, and Mediterranean herbs.

Palate: The palate is full-bodied and velvety, with rich dark fruit, supple tannins, balanced acidity, and a long, warming finish marked by spice and earthy complexity.

Alcohol: 13.5%

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.