



Masseria Cuturi Negroamaro Rosato Salento Femi

Overview

- Femi is an elegant organic rosato from the Salento peninsula in southern Puglia, crafted entirely from Negroamaro. Named after the Greek word φημί (“to speak”), the wine is intended as a tribute to the voices, stories, and traditions of the women of Magna Graecia.
- Produced from organically farmed vineyards on clay and limestone-rich soils near Manduria, the wine is harvested by hand, gently pressed after brief skin contact, and fermented in stainless steel to preserve freshness and aromatic purity.

Appellation: Salento IGT

Varietal: 100% Negroamaro

Type: Rosé, dry

Winemaking and Vineyard Notes

Harvest: Hand-picked, typically in mid-September.

Vinification: A short maceration takes place in the pressing machine for few hours. The obtained must is cold fermented in steel vats at the controlled temperature of 16° C.

Soil: Clay and limestone-rich soils with red Mediterranean earth contributing structure, freshness, and mineral character.

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

Tasting Notes

Color: Bright salmon pink with pale copper reflections.

Bouquet: Fresh aromas of wild strawberry, red currant, pink grapefruit, white peach, rose petal, and Mediterranean herbs with subtle mineral undertones.

Palate: Dry, crisp, and energetic with juicy red berry fruit, lively acidity, and a saline mineral core. Clean, refreshing finish with lingering citrus and floral notes.

Alcohol: 13%

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

Food Pairing

Excellent with seafood crudo, grilled shrimp, octopus salad, fresh cheeses, vegetable antipasti, and light pasta dishes.



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.