

TECH SHEET
2021

MASSERIA
CUTURI
1881



Monte Diavoli

Primitivo di Manduria 2017

VINEYARDS

Grapes: Primitivo 100%

Soil: Clay and limestone

Altitude: 0 mt

Density: 4500 plants/hectare

Training: Spallier with guyot pruning

VINIFICATION

Harvest: Accurate selection on plant and hand harvest of the grapes.

Alcoholic fermentation: In stainless steel and cement maceration during 30 days at controlled temperatures.

Malolactic fermentation: In steel vats during a few days.

Aging: 2 years in French 10hl oak casks.

Alcohol: 16,5 %

Sugar: 4 G/L

Acidity: 6,2 G/L

CERTIFICATIONS
ORGANIC



TASTING NOTES

Colour: Intense deep ruby red.

Nose: Rich and complex notes of ripe red berries and cherry and prune jam. Elegant spicy notes, with hints of tobacco leaves and cloves.

Palate: Rich and full-bodied, with a very balanced fruity and spicy notes. Soft tannins and a rich finishing of vanilla and cocoa notes.

Pairing: A complex wine to be paired with robust and succulent dishes. Red meat, game and aged cheese.

Service temp:
16-18°

CURIOSITY

Monte dei Diavoli is the only elevation within the Cuturi estate. Once it was the place where the Messapians celebrated their rituals and guarded the sacred fire of fertility. Today it is still a very mysterious and fascinating place.

MASSERIA CUTURI SOC. AGR.SRL

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