



TERRESTORIA



TUMÀ

MASSERIA CUTURI

"Spicy, dark fruit which is not overly concentrated. Perfect everyday drinking to have with hearty dishes. Much more interesting than most wines in this price bracket..."

(Walter Speller, jancisrobinson.com)

GRAPE VARIETY: 100% Primitivo

APPELLATION: Primitivo Puglia IGT

VINEYARDS: 'Spalliera' trained vines on vertical trellis with single-guyot cane pruning, at sea level on the coast of the Ionian Sea.

SOIL: Clay and sand

VITICULTURE: Organic

FRUIT COLLECTION: Harvested by hand

WINEMAKING: Grapes are picked in mid-September. Following about one week of maceration, temperature-controlled fermentation takes place in stainless steel vats.

Malolactic fermentation is carried out in same vessels as well as 3 months of aging before bottling.

PRODUCTION: 15,000 bottles

PROPRIETOR: Camilla Rossi Chauvenet

UTAH DABC STATUS: Special Order \ SKU 921241

**Sold as part of the Masseria Cuturi Sixmix Box Set.*