



TERRESTORIA



## ZACINTO

MASSERIA CUTURI

"Impenetrably dark ruby. Spicy dark fruit. Supple palate with a hint of creaminess, although not from oak, because it hasn't seen any. Super enjoyable and skillfully made. A great wine bar wine." (Walter Speller, [jancisrobinson.com](http://jancisrobinson.com))

GRAPE VARIETY: 100% Negroamaro

APPELLATION: Negroamaro 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.*