MASSERIA
CUTURI
1881

Chidro
Primitivo di Manduria DOC
2022

Vineyard
Grape Variety: 100% Primitivo
Soil: Clayey-sandy with a calcareous skeleton
Altitude: 50 meters
Plant Density: 5681 plants per hectare
Training System: Espalier with Guyot pruning system

Winemaking
Manual selection of the grapes and hand harvesting.
Alcoholic fermentation at a controlled temperature (22°-28°C) with 25 days of skin contact.
Aging for 16-18 months in French oak tonneaux (60%) and in cement (40%).
Bottle aging for 12 months to enhance the correct sensory perception.

Alcohol: 14,5% vol.
Sugar: 3.40 g/l
Acidity: 5,40 g/l
pH: 3.60

Certifications
Organic
Certification

Tasting Notes
Color: Intense ruby red.

Nose: Rich and complex nose with notes of ripe red fruits, plum, and sour cherry. Elegant slightly spicy notes.

Taste: On the palate, it is broad and velvety, with balanced notes ranging from red fruits to jam. The finish is fresh, with soft and silky tannins.

Pairings: Complex pasta dishes. Aged cheeses.

Serving Temperature: 16°-18°C

Bottles Produced: 12,000

Curiosity
Chidro is a karst river that runs transversely beneath the surface of Masseria Cuturi, flowing into the rugged Ionian coastline. It is the protagonist of the nature reserve that inspires its name.

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