

MASSERIA  
**CUTURI**  
**1881**

# Chidro

## Primitivo di Manduria DOC

### 2022

#### VINEYARDS

Grapes: Primitivo 100%  
Soil: Clay and limestone  
Altitude: 50 mt  
Density: 4500 plants/hectare  
Training: Spallier with guyot pruning

#### VINIFICATION

Harvest: Accurate selection on plant and hand harvest of the grapes.  
Alcoholic fermentation: The maceration takes place in stainless steel, during 25 days at controlled temperatures. Malolactic fermentation: In steel vats during a few days.  
Aging: 1 year of total aging in French tonneau and cement (40%).

Alchol: 14,50 %  
Sugar: 2,6 G/L  
Acidity: 6 G/L

**CERTIFICATIONS**  
ORGANIC



#### TASTING NOTES

Colour: Intense deep ruby red.

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

Palate: Medium-Full bodied , with a very balanced fruity and spicy notes. Medium-high tannins and a fresh finishing of red fruits and jam.

Pairing: Pasta and rice dishes. Meat (red, poultry, game), cold cuts and cheeses (medium aged).

Service temp:16-18°

**PRODUCED BOTTLES:**  
**10.000**

#### CURIOSITY

Chidro is a volcanic river that flows underneath the surface of Masseria Cuturi. It ends its run in an estuary to the Ionic Sea. The encounter of sweet and the salty water of the sea creates a fantastic microenvironment of plants and fishes' species. Every year this is the favorite destination for hundreds of scuba divers.