



## MENHIR SALENTO PRIMITIVO DI MANDURIA D.O.C. 2020

### Tasting Notes

**Colour:** Brilliant ruby red with violet hues.

**Bouquet:** The nose is ample and complex, with hints of plum, cherry jam and sweet tobacco.

**Palate:** Soft and full-bodied with mature and well-integrated tannins. Palate-pleasing finish with tones of cocoa, vanilla and coffee.

**Food Pairing:** Perfect with first-course Mediterranean dishes and mixed roasted meats

**Cellaring:**

### Technical Details

**Variety:** 100% Primitivo

**Vintage:** 2018

**Region:** Puglia

**Alcohol:** 14.5%

**Maturation:** 6 months in 225-litre, second passage French and American oak barriques