



MENHIR SALENTO PRIMITIVO DI MANDURIA D.O.C. 2022

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