



MENHIR SALENTO 'NO. ZERO' NEGROAMARO 2022

Awards

- Gold Medal on International Wine Competition

93pts Wine Pilot:

"With the Negroamaro grape variety - translation, "black bitter" - we are immediately transported to the Mediterranean warmth and black-fruited intensity of the red wines of Puglia in southern Italy. Soft, round, nice and easy drinking all the way with a kick of Italian-style savouriness thrown in. I've written Cherry Ripe twice in my tasting notes. That has to be a good sign, right? Sour cherry and bitter chocolate (Cherry Ripe), anise, rosemary, sage and earth scents are most inviting. Medium-bodied, plush and tasty in delicious black and red fruits with a chocolatey herbaceous quality. The grape's high-ish tannins are nicely tamed allowing the fruit to perform front and centre."

Tasting Notes

Colour: Intensely ruby red in colour with violet hues.

Bouquet: Intriguing hints of wild strawberry, blackberry, raspberry, black pepper and eucalyptus.

Palate: Fresh on the palate, harmonious, dynamic and enveloping, with present tannins and well-balanced freshness. Long and coherent finish with echoes of spices and red fruits.

Food Pairing: cavatelli (type of Apulian pasta) with ragout of red meat, stewed rabbit, grilled turcinelli (lamb roulades), soup made with peas and beans from Zollino (Apulia), partially matured cheese such as pecorino (sheep's milk cheese) from Maglie (Apulia). Serve at 16 - 18 °C.

Cellaring:

Technical Details

Variety: 100% Negroamaro

Vintage: 2022

Region: Lecce, Puglia Italy

Alcohol:

Maturation: pre-fermentary maceration, temperature controlled fermentation, refining in oak barrels