



MENHIR SALENTO PRIMITIVO QUOTA 29 2022 IGP

Awards

- Gold Medal on Grand International Wine Award

Menhir Salento Quota 29 is produced from 100 per cent Primitivo and has a strong ruby-red with a touch of violet clour. It has a pleasant, fresh, clear and expressive taste along with a ripe morello cherries, mint and blackberries bouquet.

TASTING NOTES

Colour: strong ruby-red with a violet tint

Bouquet: ripe morello cherries, mint and blackberries

Palate: pleasant, fresh, clear and expressive

Food Pairing: salted meat, such as capocollo and soppressata from Martina Franca (Apulia), bacon-fat and Faeto ham, maritati (type of Apulian pasta) with ragout of mixed meat, roast lamb with wild thyme and grilled potatoes, partially matured cheeses, such as caciocavallo podolico. Serve at 16 - 18 °C.

Technical Details

Variety: 100% Primitivo

Vintage: 2022

Region: Lecce, Puglia Italy

Alcohol: 14%

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