



MENHIR SALENTO PIETRA ORGANIC PRIMITIVO 2021

Pietra Organic Primitivo - IGT Salento 100% Primitivo

TASTING NOTES

Colour: ruby red with violet hues.

Bouquet: strawberry, blackberry, and raspberry.

Palate: fresh, excellent acidity, slightly astringent, soft tannins.

Food Pairing: braised meats and pastas or risottos with tomato

sauce.Serve at 16 - 18°C.

Technical Details

Variety: 100% Primitivo

Vintage: 2018

Region: Lecce, Puglia Italy

Alcohol: 14%

 $\label{eq:maturation} \textbf{Maturation}: \text{pre-fermentation maceration at } 12^{\circ}\text{C for } 24 \text{ hours.} \\ \text{temperature controlled fermentation at } 18^{\circ}\text{C for } 5 \text{ days. Aging on fine} \\$

lees in stainless steel tanks for 6 months