



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%

Maturation: pre-fermentation maceration at 12°C for 24 hours. temperature controlled fermentation at 18°C for 5 days. Aging on fine lees in stainless steel tanks for 6 months