



MENHIR SALENTO PIETRA SUSUMANIELLO 2022 IGP

Awards

- 92 points on Annuario dei Migliori Vini Italiani Luca Maroni

Tasting Notes

Colour: intense ruby-red with a purple red tint

Bouquet: red berry with spiced fragrances

Palate: round and generous structure with fine tannins

Food Pairing: hand-made pasta (orecchiette, lasagne, maccheroni) with meat ragout, matured cheeses (caciocavallo podolico, pecorino from Maglie - Apulia) and herbs cheeses; grilled meat, wild boar, pork. Serve at 16 - 18 °C.

Cellaring:

Technical Details

Variety: 100% Susumaniello

Vintage: 2022

Region: Lecce, Puglia Italy

Alcohol:

Maturation: Primitivo: fermentation, with a controlled maceration for about 10 days, reining for a period of 12 months in oak barrels.
Susumaniello: reining in steel tanks.