



Wijnfiche

Vini Menhir – N° Zero | Salento IGT Negroamaro Italy (APULIA) – 2022

Domain

Vini Menhir

The wines of Vini Menhir come from Puglia in the heel of the boot of Italy. The vineyards are located in Basso Salento (province of Lecce) and in Alto Salento (province of Taranto-Brindisi). By planting different grape varieties in different wine regions, it is possible to produce a number of different types of wine here. The amount of grapes per hectare is limited and all grapes are harvested manually at the right time and selected with the utmost care for ripeness. This care gives the wines a very balanced and concentrated character.

Vinification

The quantity of grapes per hectare is limited and all grapes are harvested manually at the right time and carefully selected for maturity. This care gives the wines a very balanced and concentrated character. After pre-fermentative maceration, 5 days of fermentation and maceration at 18 ° C. The wine ripens on its lees for another seven months.

Taste

Intense ruby red colour with violet reflections. Intriguing nose with wild strawberry, blackberry, raspberry, black pepper and eucalyptus. Fresh and balanced palate with clear but interwoven tannins. This wine reverberates for a long time with spiciness and red fruits dominating the finish.

Food pairing

Cheese - spicy, Pasta (fresh) - tomato sauce, Cheese - Gorgonzola, Rabbit with prunes

General information

Type: Red wine

Grape varieties: Negroamaro (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 15 - 17 °C

