Wijnfiche

Vini Menhir - N° Zero | Salento IGT Negroamaro Italy (PUGLIA) — 2024

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

Deep dark red color. Rich tannins. In the nose an abundance of ripe red fruit (especially plums and blackberries) as well as a hint of tobacco and chocolate. In the mouth full with a long, sophisticated finish.

Food pairing

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

General information

Type: Red wine
Grape varieties: Negroamaro
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 18 °C
Taste profile: Smooth juicy

