



Wijnfiche

Vini Menhir – | Primitivo di Manduria DOC 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

Manual harvest in the 4th week of August. Traditional fermentation with maceration at 22-24 °C during 10 days.

Taste

Bright ruby color with purple reflections. Complex aromas such as prunes, cherry jam and sweet tobacco. Smooth and mouth-filling wine with ripe tannins and a lingering finish with cacao, vanilla and coffee.

Food pairing

Stew, BBQ, Roast, Ragout

General information

Type: Red wine

Grape varieties: Primitivo

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 16-18 °C

