Wijnfiche

Vini Menhir - Quota 29 | Salento IGT Primitivo Italy — 2025

Vinification

Manual harvest. Long maceration and then short (6 months) ripening in barrels of 600 to 1000 L. 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.

Taste

Intense red with purple hues. Very fruity, soft, southern, full-bodied and spicy red wine. Very aromatic, with characteristics of ripe red fruit (cherries & blackberries) and a hint of pepper. The taste is full with a warm flood of overripe perfumed fruit, a little bit of residual sugar and a long fruity aftertaste. With this cuvee, this winery mainly wants to get to know the fruit in Primitivo instead of presenting powerful over-concentrated wines.

Food pairing

Lamb | Bacon - smoked | BBQ | Ragout | Game | Rabbit with prunes | Cheese

General information

Type: Red wine
Grape varieties: Primitivo
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 16 °C

