



Wijnfiche

Vini Menhir- Pietra Dolce | Salento IGT Susumaniello 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

Harvest in the 4th week of September. Traditional fermentation at 22-24 °C. Ageing for (at least) 6 months in stainless steel.

Taste

Ruby colour with purple reflections. Opulent aroma's of red fruit, red currant, blueberries, spices and black pepper. Soft and full-bodied wine with a smooth texture and a long and slightly sweet finish.

Food pairing

Cheese - spicy, Cheese - hard, Meat - Pulled pork , Dessert with chocolate, BBQ - ribs

General information

Type: Red wine

Grape varieties: Susumaniello (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 17-18 °C

