

Vini Menhir – Filo | Terra d'Otranto **DOC Negroamaro** **Italy (APULIA) – 2021**

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 harvesting in the last week of September. Traditional red vinification with maceration at a temperature of 24 – 26 °C for 20 days.

Taste

Intense ruby red with garnet reflections of elegant transparency. The rich olfactory profile releases a fruity bouquet of sour cherry and blackberry jam, licorice, tobacco, and a minty recognition. Rich, soft, balanced, and persistent sip.

Food pairing

Cheese - hard | Meat - Pulled pork | Indian lamb platter | BBQ - ribs

General information

Type: Red wine

Grape varieties: Negroamaro

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18 °C

Taste profile: Complex generous

