

MENHIR SALENTO

NEGROAMARO 2012



WINE ESTATE

The winery is situated in the heart of the historical center of Minervino di Lecce in Puglia, Italy's "heel of the boot". It is located about 10km from the historical town of Otranto and the breathtakingly beautiful coast of the Adriatic, and is surrounded by olive groves, ancient olive oil presses, awe-inspiring medieval fortresses, and parks of megalithic Menhir and Dolmen structures. Started by the dynamic Gaetano Marangelli in the southernmost part of Puglia, Menhir is committed to research and to gaining recognition for the wines of Puglia using indigenous grapes. Organic from the outset, Menhir has recently begun the formal organic certification process.

GRAPE VARIETY

100 % Negroamaro.

WINE MAKING

Pre-fermentary maceration, temperature controlled fermentation, refining in oak barrels.

SOIL TYPE

Shallow, red, volcanic soil on layers of calcareous rock..

TASTING NOTES

A subtle taste, pleasant and fresh with flavours of herbs and cherry jam with a long lasting and harmonious aftertaste. A pleasantly complex bouquet, flavoured with spice and figs, blackcurrants and blackberries.

FOOD PAIRING

Cavatelli (type of Apulian pasta) with ragout of red meat, stewed rabbit, grilled Turcinelli (lamb roulades), soup made with peas and beans from Zollino (Apulia), partially matured cheeses such as Pecorino (sheep's milk cheese) from Maglie (Apulia).