

MENHIR SALENTO

PRIMITIVO 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 % Primitivo.

WINE MAKING

Thermal pre-fermentative maceration, thermo-controlled fermentation.

SOIL TYPE

Shallow red soil, on layers of calcareous rock.

TASTING NOTES

At the nose the wine has blackberries scent, ripe cherries with spicy hints. At the mouth, it is mellow, round with a pleasant hint of herbs.

FOOD PAIRING

Cold cuts antipasto: capocollo and soppressata of Martina Franca; faeto ham; maritati with ragout of red meat; roasted lamb and rabbit with wild thyme and barbecued potatoes; medium-aged and seasoned cheeses; caciocavallo podolico.