



MenhirSalento



N° Zero

N° Zero - IGT Salento
100% Negroamaro

Region: Puglia
Typology: Red wine
Grape Variety: 100% Negroamaro

Location of vineyards: Galatina
Age of vineyards: 15 years
Elevation: 150 meters above sea level
Exposure: north - south
Training System: Guyot
Production: 300,000 bt
First Vintage: 2005
Yield per hectare: 120 tons/ha
Soil composition: shallow red soil on layers of calcareous rock
Harvest: first week of september
Vinification: pre-fermentation maceration at 12°C for 24 hours, temperature controlled fermentation at 18°C for 5 days

Aging: on fine lees in stainless steel tanks for 6 months

Alcohol: 14%vol
Serving temperature: 16°C-18°C

Tasting notes

Color: ruby red with violet hues.
Bouquet: strawberry, blackberry and raspberry.
Palate: fresh, excellent acidity, slightly astringent, soft tannins.
Pairing: braised meats and pastas or risottos with tomato sauce.

Estate: Marangelli Family
Founder: Gaetano Marangelli
Enologist: Vincenzo Laera
Agronomist: Gabriella Puziovio

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