

Quota 31

Primitivo IGP Salento



GRAPE: 100% Primitivo

ALCOHOL: 14°

COLOUR: intense ruby red

AGE OF VINEYARD: 35 years old

PRODUCTION: 90hl/ha

AGEING: partly in barriques

WINE-SERVING TEMPERATURE: 16°-18°

TOTAL ACIDITY: 5,60g/l tartaric acid

RESIDUAL SUGAR: 4,80g/l

SOIL TYPE: shallow red soil, on layers of calcareous rock

BOUQUET: black berries scent, ripe cherries
with spicy hints

TASTE: mellow, round with a pleasant hint of herbs

WINE-MAKING NOTES: thermal pre-fermentative maceration, thermo-controlled fermentation

FOOD RECOMMENDATIONS: 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

Wine
COLLECTION



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