

CANTINE MENHIR SALENTO

QUOTA 31 Primitivo IGP Salento

GRAPE VARIETAL

100% Primitivo

SOIL

shallow red soil on layers of calcareous rock

WINEMAKING PROCESSES AND REFINING

pre-fermentary maceration, temperature controlled fermentation, partial refining in oak barrels

COLOUR

strong ruby-red with a violet tint

TASTE

pleasant, fresh, clear and expressive

BOUQUET

ripe morello cherries, mint and blackberries

FOOD PAIRING

salted meat, such as capocollo and soppressata from Martina Franca (Apulia),
bacon-fat and Faeto ham, maritati
(type of Apulian pasta) with ragout of mixed meat, roast lamb with wild thyme
and grilled potatoes, partially
matured cheeses, such as caciocavallo podolico

OUR STORY

When contemporary style seamlessly blends with ancient tradition, and one man's dream is nourished with an extraordinary passion and a modern vision, the wine of Cantine Menhir Salento comes to life. Gaetano Marangelli, along with his brother, Vito Angelo, natives of Puglia, have seen this dream come to fruition in an unusually short time. In 2000, he began making wines through artisan processes that respect the time-honored traditions of local winemaking, while experimenting with unfamiliar varieties and exploring new ways to emphasize the uniqueness of Puglia's grapes, fertile soil, and vineyards. The result is harmonious, balanced, yet uniquely powerful wine. The wines have received numerous national and international awards and are distributed in thirty countries around the world.

