



**N. ZERO
NEGROAMARO
IGT SALENTO**

Grape: 100% Negroamaro

Alcohol: 13°

Colour: ruby red

Age of vineyard: 35 years old

Production: 90hl/ha

Wine-refining: partly in barriques

Wine-serving temperature: 16°-18°

Total acidity: 5,70g/l tartaric acid

Residual sugar: 4,20g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: dark red with ruby red nuances. Its smell is very complex with spicy hints of vanilla. The aftertaste is persistent and confirms its pleasant sensations

Taste: elegant, mellow, round and fresh with a pleasant hint of herbs, ending with a delicate hint of cherries jam

Wine-making notes: thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations: *cavatelli* with ragout of red meat; rabbit *cacciatore*; *turcinelli* barbecued; peas and bean soup of Zollino; medium-aged cheese: *pecorino* of Maglie



Cantine Menhir
Via Scarciglia, 18
73027, Minervino di
Lecce (Le) Italy

Ph: + 39 0836.818199
Fax:+ 39 0836.891847

info@cantinemenhir.com
www.cantinemenhir.com



MENHIR VERDECA

IGT PUGLIA

Grape: 100% Verdeca IGT Apulia

Alcohol: 13°

Colour: straw-yellow with greenish glow

Age of vineyard: 35 years old

Production: 90hl/ha

Wine-refining: refining in steel

Wine-serving temperature: 8°-10°

Total acidity: 5,80g/l tartaric acid

Residual sugar: 4,80g/l

Soil type: 300 metres above sea level, calcareous, not very deep

Bouquet: typical rocky white flowers smell and scent of candied citrus fruit

Taste: savoury, dry and enveloping

Notes of wine-making: thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations: vegetables pie; scallop au gratin with cardoncelli mushrooms; mussel sauté; linguine with sea urchins; cous-cous; lasagne with tomatoes and eggplants



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**3 LUNE
BLACK MALVASIA
IGT SALENTO**

Grape: 100% Black Malvasia

Alcohol: 13°

Colour: ruby red

Age of vineyard: 25 years old

Production: 90hl/ha

Wine-refining: refining in steel

Wine-serving temperature: 12°-14°

Total Acidity: 5,50g/l

Residual Sugar: 4,80g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: scents of red flowers, raspberries and cherries

Taste: excellent smell which underlines freshness, sourness and perfect balance of the wine

Notes of wine-making: thermal pre-fermentative maceration, thermo-controlled fermentation, refining in bottles

Food recommendations: marrows ravioli; fish soup of Gallipoli; fresh pasta *crudaiola* (with raw tomatoes and fresh cheese); pizza margherita



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**QUOTA 29
PRIMITIVO
IGT SALENTO**

Grape: 100% Primitivo

Alcohol: 14°

Colour: intense ruby red

Age of vineyard: 35 years old

Production: 90hl/ha

Wine-refining: partly in barriques

Wine-serving temperature: 16°-18°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 4,80g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: typical grape and 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*



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MENHIR PRIMITIVO MANDURIA DOC

Grape: 100% Primitivo

Alcohol: 14°

Colour: intense red

Age of vineyard: 35 years old

Production: 80hl/ha

Wine-refining: in oak barriques

Wine-serving temperature: 16°-18°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 4,80g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: characterized by scents of blue berries, plums, cherries and red fruits

Taste: mellow, round, full-bodied and warm; the aftertaste is persistent

Wine-making notes: thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations: traditional pasta: orecchiette pugliesi (ear shaped pasta) with broccoli; mixed grill; red meat (boar, beef) with cardoncello mushrooms; *canestrato* of Apulia; buffalo milk mozzarella and fresh cheese of Gargano



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**5 PASSI
NEGROAMARO
IGT SALENTO**

Grape: 100% Negroamaro

Alcohol: 13°

Colour: black

Age of vineyard: 35 years old

Production: 90hl/ha

Wine-refining: refining in steel

Wine-serving temperature: 15°-16°

Total acidity: 5,70g/l tartaric acid

Residual sugar: 4,50g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: spicy hints of vanilla, together with scents of ripe, red berries and spicy nuances

Taste: mellow, round with a pleasant hint of herbs

Wine-making notes: thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations: *strozzapreti* with eggplants; little meatball and basil; legume soup with *crostini* of Altamura; fresh cheese: *straciatella* and *burrata*



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9 MENTI BIANCO IGT SALENTO

Grape: 50% Verdeca 50% Chardonnay IGT Apulia

Alcohol: 12°

Colour: straw-yellow with greenish glow

Age of vineyard: 20 years old

Wine General Features: Pure Verdeca with good acidity and complex hint of Mediterranean fruits

Production: 80hl/ha

Wine-refining: refining in steel

Wine-serving temperature: 8°-10°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 5g/l

Soil type: middle deep red soil of good structure, sand bed on layers of calcareous rock (for Chardonnay) little deep, calcareous siliceous and skeletal soil (for Verdeca)

Bouquet: rocky white flowers and scent of lemons and oranges

Taste: savoury, dry and enveloping

Wine-making notes: cryomaceration, thermo-controlled fermentation

Food recommendations: wheat and barley frisella of Apulia with little tomatoes; octopus in marrow sauce with aromatic herbs; sea urchins with *crostini*; sushi and sashimi; white pizza with tomatoes and fresh basil



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MENHIR SALICE SALENTINO DOC

Grape: 80% Negroamaro and 20% Malvasia

Alcohol: 14°

Colour: intense red

Age of vineyard: 35 years old

Production: 80hl/a

Wine-refining: 6 months in oak barriques

Wine-serving temperature: 16°-18°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 4,80g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: characterized by elegant scents of confiture and spice, with light vanilla fragrance

Taste: mellow, round, full-bodied and warm

Wine-making notes: thermal pre-fermentative maceration, thermo-controlled fermentation

Food recommendations: *ciciri and tria*; *maritati* with ragout of red meat; roast game (pheasant); wild boar mixed grill; tasty seasoned cheese: *caciocavallo podolico* and *pecorino*



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9 MENTI ROSATO IGT SALENTO

Grape: 100% Negroamaro

Alcohol: 12°

Colour: clear pink with ruby red reflections

Age of vineyard: 25 years old

Production: 80hl/ha

Wine-refining: refining in steel

Wine-serving temperature: 8°-10°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 4.30g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: essence of rose and strawberries

Wine-making notes: thermal pre-fermentative maceration,
thermo-controlled fermentation

Food recommendations: marrows pie with caprino cheese; cream soups;
bass with citrus sauce; fresh cheese: *ricotta*, *giuncata* and *burrata*



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**QUOTA 31
PRIMITIVO
IGT SALENTO**

Grape: 100% Primitivo

Alcohol: 14°

Colour: intense ruby red

Age of vineyard: 35 years old

Production: 90hl/ha

Wine-refining: partly in barriques

Wine-serving temperature: 16°-18°

Total acidity: 5,60g/l tartaric acid

Residual sugar: 4,80g/l

Soil type: little deep red soil, on layers of calcareous rock

Bouquet: typical grape and 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*



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