



## QUOTA 31

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### TECHNICAL DATA

**Vintage:** 2022

**Designation:** Primitivo I.G.T. Salento

**Grape variety:** 100% Primitivo

**Vineyard location:** Salento

**Soil composition:** Medium-deep over layers of limestone rock

**Age of vines:** 16 years

**Training system:** spurred cordon

**Yield per hectare:** 85 quintals/ha

**Annual production:** 350.000 bottles

**First vintage:** 2006

**Harvest:** By hand in the fourth week of August

**Vinification:** Fermentation with maceration at 22-24°C for 10 days

**Aging:** After fermentation, the wine rests on fine lees in steel tanks for a minimum of 6 months

**Alcohol:** 14%

### TASTING NOTES

**Colour:** Ruby red with intense violet hues.

**Bouquet:** An inviting olfactory landscape delineated by hints of red and black cherry, plum and dark chocolate; a touch of black pepper follows

**Taste:** Warm, round, solidly-structured taste with a perfectly blended tannic vein. Closes with traces of licorice.

### SUGGESTED PAIRING:

Great with grilled meats, game, mature cheeses.  
Serving temperature 17– 18° C.

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