BRUNILDE DI MENZIONE

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Brunilde di Menzione

Salice Salentino DOC Riserva

Vinification

After harvest and fermentation, the wines rest for several months in steel before being refined for 24 months, including 6 in wood. At the end of the refinement, the wines are bottled and further aged for a few months in the bottle.

Description

A red wine with a ruby color and garnet reflections that foreshadows a pleasant and fruity olfactory bouquet reminiscent of wild berries and blackberry jam. On the palate, it offers a complex and enveloping structure that bears the mark of wood refinement with notes of vanilla and dark chocolate, without exceeding in woody nuances. With a slight return of spices revealing its persistence.

Food Pairings

Excellent with typical dishes from the Puglia region, such as baked trofie and cavatelli with sausage and mushrooms. Also pairs well with main courses like stewed horse meat rolls or lamb with aromatic herbs.

Negroamaro e altri vitigni a bacca Rossa dell'Arco Ionico	**Puglia**	**18-20 °C**	**Alcol: 13.5%** **Zuccheri: 8 g/l**