



MENHIR

Winery of Salento s.r.l.

THE FIRM

Cantine Menhir, born by an idea of Gaetano Marangelli, is a company that in **a short time has become a big reality**, flanked by new and important partners.

The winery has its offices in the heart of the Historical Centre of Minervino, an ancient medieval hamlet not far away from the sunny beaches of Otranto and from S. Cesarea's costs. The lush Salento countryside and the megalithic area rich of dolmen and menhir, the ancient olive groves and vineyard, the ancient farms and the hypogean oil mills are the frame of Menhir firm.

The winery is placed in a charming eighteenth century palace, in which are produced wines of great structure that express at full the warm soft, full bodied and balanced of the region. In order to taste the nectar and the tradition of one of the most picturesque places of Italy, the closest to the East, and admire the dawn and the shape of the neighbouring Greece, the winery organizes stays at Casa Pasca, in rooms and suites which overlook a cosy central court, where it is possible to attend a cooking course of Mediterranean food.

THE HEART OF WINERY



Marangelli Gaetano

Mr. **Marangelli Gaetano**, born in 1963, has always worked in agriculture with different assignments and responsibilities. In the last 6 years Gaetano has been devoted to the project Menhir, where his commitment and his dedication is total, neglecting an other his strong passion, the sea and the sailing. Gaetano manages the agriculture aspect and the trade of the winery. His friends, his team and his faithful dog Luna are his family.

He manages the winery together his brother, Mr. **Vito Marangelli**. Contrary to Gaetano, Vito has a family with 3 children. He has always worked with his brother and is a director of Menhir.

Gaetano, Vito and all the team of Menhir are an united group with the aim to create new wines and a new stories for this land.

THE WINERY

The winery is placed in a charming eighteenth century palace: on the ground floor which is the oldest part you can find the "bottaia" where the vinification process takes place. You can visit the ageing room with a technical lab and a tasting corner. On the first floor there are offices in typical Mediterranean Style and nice rooms. In this context Cantine Menhir produces N° Zero, Quota 29, 9 Menti and all the other amazing products of the company.

THE VINES

Menhir has Primitivo, Primitivo di Manduria, Negroamaro, Verdeca, Malvasia nera (black Malvasia), Chardonnay, Fiano Minutolo.

Negroamaro

This native red grape of Puglia is the symbol of wine production in the Salento area.

Cultivated during the Greek colonization, its name derives from two words: "negro" from Latin, which means black, and "maru" from Greek, which means bitter. It is main grape of the Salento DOC wines, especially of the most famous DOC of Puglia, Salice Salentino.

Malvasia nera

This grape is very widespread in the Salento, from Taranto area right across to the provinces of Brindisi and

Lecce. It is used in the Salice Salentino DOC wine.

DOC SALICE SALENTINO

Among the denominations of Puglia of greatest success, Salice Salentino is produced in the municipalities of Salice Salentino, Veglie and Guagnano in the province of Lecce, San Pancrazio Salentino and Sandonaci in the province of Brindisi, as well as in parts of the Campi Salentina and Cellino San Marco (respectively in the provinces of Lecce and Brindisi).

The best known red version is obtained with Negroamaro grapes, often combined with Malvasia nera di Brindisi and Malvasia nera di Lecce (maximum 20%). With 2 years ageing and a minimum alcohol content of 13°, it can be described as a vintage, while with the technique of carbonic maceration a novello (nouveau) can be produced. The rosé is produced with the same grapes as the red, while the sweet Aleatico, also in its liqueur-like version requires the use of Aleatico grapes (for a minimum of 85%), with the possible addition of Negroamaro, Malvasia nera and Primitivo (maximum 15%). Both the sweet and liqueur-like versions, if submitted to at least 2 years ageing, can claim the title of Vintage. The range of wine types is completed by the white, from Chardonnay grapes (minimum 70%), with the possible addition (maximum 30%) of other local grapes; Pinot bianco, with a minimum 85% grapes of the same name, with the possible addition of Chardonnay and Sauvignon (maximum 15%).

WHERE IS MENHIR?



Menhir is situated in Minervino di Lecce, Lecce province or Salento area, in Puglia region, south of Italy.

Minervino di Lecce is a medieval village. It is posted into megalithic park, where there are *menhir* and *dolmen*. The *menhir* (from language Breton “men” and “hir”, long stone), from which the winery takes its name, are the monolithic megaliths, usually erected in the stone age; there are also presented in Western Europe. While the dolmen is a prehistoric megalithic tomb.

In this area the traditions are still alive. We remember the art of lace and the art of pottery. In our country the typical language and the folklore are very deep, thanks to popular songs such as “Pizzica” and “Taranta”. The little town of Minervino is surrounded by beautiful beaches and typical Mediterranean coast, where it is possible to fish for deep-sea diving and fishing, we are just a few miles from the coast of Greece. The hinterland is characterized by rich forests of secular olive grove and sapling vineyards, where you can make the long rides on horseback, visiting the characteristics manor farms of Salento, and underground mills. It is “**Salento**”.

REFERENCES

Winner of **two silver medals** and commended in “Decanter - Wine World Awards 2011” and in “Decanter - Wine World Awards 2010”.

Winner of **two bronze medals** in “International Wine Challenge 2011”.

Winner of **silver medal** in “Mondus Vini - International Wine Academy 2009” from Germany.

First position with “Menhir Salice Salentino DOC” in “Radici - Festival dei vitigni autoctoni 2009” (Autochthonous vines festival).

Optimal quality/price in “Berebene Low Cost 2011” by Gambero Rosso.

Reviewed as fine wines in: “Vini d'Italia 2011” (The wines of Italy) by L'Espresso, “Vini d'Italia 2011” (The wines of Italy) by Gambero Rosso, “Annuario dei migliori vini italiani 2011” (Yearbook of the best Italian wines) by Luca Maroni, “Guida al vino quotidiano 2010” (Guide to daily wine) by Slow Food.

MENHIR WINES

Calamuri

I.G.T. Salento
Barrel red wine
Primitivo 100%



Primitivo di Manduria

D.O.C. Primitivo di Manduria
Barrel red wine
Primitivo di Manduria 100%



Salice Salentino

D.O.C. Salice Salentino
Barrel red wine
Negroamaro 80% - Malvasia nera 20%



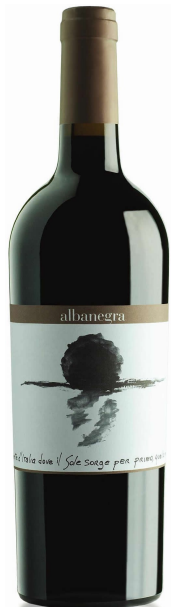
Verdeca

I.G.T. Salento
White wine
Verdeca 100%



Albanegra

I.G.T. Salento
Red wine
Aleatico - Primitivo - Malvasia



Quota 29

I.G.T. Salento
Red wine
Primitivo 100%



N° zero

I.G.T. Salento
Red wine
Negroamaro 100%



5 passi

I.G.T. Salento
Red wine
Negroamaro 100%



3 lune

I.G.T. Salento
Red wine
Malvasia nera 100%



Novementi white

I.G.T. Salento
White wine
Verdeca 50% - Fiano 50%



Novementi rosé

I.G.T. Salento
Rosé wine
Negroamaro 100%



Primo

I.G.T. Salento
Red wine
Primitivo 100%

