

WINES AND HISTORY
OF
Valle d'Isria

MIALI
— 1886 —

“...every row of vineyard
is the story of a grandfather and a great-grandfather.”



MIALI
— 1886 —

A FAMILY, A STORY, A PASSION



History

Wine has been part of our family for 4 generations.

It's 1886, when our great-grandfather, Elvino Miali, began our **STORY** founding our Winery in Martina Franca (Puglia), producing wines from the grapes collected in our land: the Valle d'Itria. It is when our story began; a story made of passion, love for our land and an "artisan-care" in all we do that is going on for over 130 years.

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Family

FAMILY matters. Our company has ever been family-run since its foundation.

The family is integral part of the company and the company is integral part of the family. Many years ago, when we started to move our steps into the winery, our dad, pointing to our logo, said: *"Sons, remember that this logo is not just the brand of our Company but it is also the name of our Family!"*

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Passion

Without **PASSION** you can't go so far. Passion fuels your actions with energy and enthusiasm. It's the incitement that wakes you up early in the morning and trying to do more and more. Because in this job, the money-rewards come late. Because this is the most beautiful job in the world.

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Land

LAND is where we were born, where we grow-up, where we become who we are. Land influences us as well as influences everything it contains. Land is soil, sun, wind, rain, altitude, latitude. Every place is one of a kind. In every single place you can cultivate grapes as you can't everywhere.

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Our wines

It's what we do since the first day.

Each wine, for us, is like a son; for this reason we take the same care when we produce each of them.

Each wine is unique and different from the others. Each wine has its own personality, its style and its particular behaviors.

i Classici, Single Vineyards, Special Selections and Crus. Three selections, for three point of view on our thinking about **WINES**.

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Our wines



i Classici

A *Classic* is always a classic.
A selection of wines with traditional style, made
with modern approach and technologies.

MARTINA

Denominazione d'Origine Protetta



Grapes: Verdeca (55%), Bianco d'Alessano (45%).

Production: a blend obtained from a careful selection of the best grapes that come from old vineyards in the heart of the Valle d'Itria. The process provides for soft pressing of the grapes, cryomaceration for 16-18 hours, an "élevage sur lies" for about 4-5 months and the refining in stone tanks.

Color: bright and straw yellow with green highlights.

Bouquet: intense and delicate with fruity hints which recall citrus fruits and green apple when young.

Taste: finely crisp, clean, structured with a long persistence.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 11,5-12% by vol

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

CHARDONNAY

FRIZZANTE

Indicazione Geografica Protetta

PUGLIA



Grapes: Chardonnay

Production: this Chardonnay is a result of a careful analysis and selection of grapes grown in the Northern Salento area. They are softly pressed in pneumatic presses and, after that, follows a fermentation in closed tanks at low temperature for almost 15 days (where the CO2 is naturally generated) and then a refining in the same tank for 4 months.

Color: bright and straw yellow with green highlights.

Bouquet: intense and delicate fruity flavor.

Taste: finely crisp, dry, lightly sparkling and persistent.

Food pairing: ideal with hors-d'oeuvres, shellfish, fish and white meats. Excellent as aperitif.

Alcohol content: 11,5-12% by vol

Total Acidity: 5.3 gr./lt.

Best served at: fresh at 8° C - 45° F

NEGROAMARO

Indicazione Geografica Protetta

SALENTO



Grapes: Negroamaro

Production: the grapes are collected from vines cultivated in Northern Salento. The harvest starts in the second decade of September, before the grapes become overripe. Then follow 12 days of maceration of the must with the skins and a right refining in tank and then in bottle.

Color: ruby red very intense and deep.

Bouquet: strong with scents of red fruits and spicy hints.

Taste: very persistent, bold and structured but smooth with soft tannins.

Food pairing: roasted or stuffed meat, barbeque, pasta with meat sauce.

Alcohol content: 13% by vol

Total Acidity: 6.0 gr./lt.

Best served at: 18°C - 64°F

PRIMITIVO

Indicazione Geografica Protetta

PUGLIA



Grapes: Primitivo

Production: the grapes are selected from old vines cultivated by the typical system named "alberello" and collected before they become overripe. Due to the long permanence of the must in contact with the skins, it becomes a wine with a considerable structure and very persistent flavor.

Color: ruby red very intense with purple reflexes.

Bouquet: strong and distinctive with sensations of spice and ripe fruit.

Taste: full, structured, very well-balanced.

Food pairing: roasted or stuffed meat, barbeque and pasta with meat sauce.

Alcohol content: 13% by vol

Total Acidity: 6.5 gr./lt.

Best served at: 8°C - 64°F



Our wines

Single Vineyards

5 single-grape from 5 different vineyards, unique for their own *terroir*. Very well-balanced wines with a great pleasantness.

VERDECA

Indicazione Geografica Protetta

VALLE D'ITRIA



Grapes: Verdeca

Soil: ferrous from calcareous source, medium dough.

Height a.s.l.: 430 mt

Training system: low espalier, "Guyot" pruning.

Production: harvest by hand, cryomaceration of the skins with the must, soft pressing and refining in stone tanks.

Color: bright and straw yellow with green highlights.

Bouquet: intense hints of hawthorn and citrus fruits.

Taste: fresh and crisp, very rich and long.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 12% by vol.

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

FALANGHINA

Indicazione Geografica Protetta

PUGLIA



Grapes: Falanghina

Soil: calcareous-clayey, medium dough.

Height a.s.l.: 400 mt

Training system: low espalier, "Guyot" pruning.

Production: harvest by hand, cryomaceration of the skins with the must, soft pressing and refining in stone tanks.

Color: bright and straw yellow with green highlights.

Bouquet: pleasant hints of white flowers and peach

Taste: fresh and crisp, very rich and long.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 12% by vol.

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

CHARDONNAY

Indicazione Geografica Protetta

PUGLIA



Grapes: Chardonnay

Soil: clayey, medium dough.

Height a.s.l.: 300 mt

Training system: low espalier, "Guyot" pruning.

Production: harvest by hand, cryomaceration of the skins with the must, soft pressing and refining in stone tanks.

Color: bright and straw yellow with green highlights.

Flavor: fresh hints of white flowers and pineapple.

Taste: very fresh and mineral, delicate aftertaste, rich and fruity.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 12% by vol.

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

SUSUMANIELLO

Indicazione Geografica Protetta

PUGLIA



Grapes: Susumaniello

Soil: ferrous from calcareous source, medium dough.

Height a.s.l.: 400 mt

Training system: low espalier, "Guyot" pruning.

Production: harvest by hand, short stay of the skins in touch with the juice at low temperature, soft pressing and ageing in stone tanks for 3 months.

Color: light and delicate pink.

Flavor: fresh hints of cherry, raspberry and pink grapefruit.

Taste: fresh, fruity, with a long persistence

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too..

Alcohol content: 12,5% vol

Total Acidity: 6 g/l

Best served at: chill at 10° C - 50° F

PRIMITIVO

Indicazione Geografica Protetta

PUGLIA



Grapes: Primitivo

Soil: calcareous-clayey, medium dough.

Height a.s.l.: 280 mt

Training system: low espalier, "Guyot" pruning.

Production: harvest by hand, soft press of the grapes, maceration at controlled and stable temperature for about 10 days and refining in steel tanks.

Color: deep red with purple glares.

Flavor: ripe cherry, blackberry and black cherry.

Taste: long, with a full body and a almond finish.

Food pairing: roasted or stuffed meat, barbeque aged cheese and charcuterie.


Alcohol content: 13% by vol.

Total acidity: 6.0 g/l

Best served: 18°C - 61°F



MIALI
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Our wines

Special Selections

A special selection of wines, some from indigenous grapes and some from international one but firmly established in our land.

DOLCIMELO

MARTINA

Denominazione d'Origine Protetta



Grapes: Verdeca (55%), Bianco d'Alessano (40%), Fiano (5%).

Production: it is obtained from a careful selection of the best grapes coming from old vineyards in the heart of the Valle d'Itria. The process provides for cold maceration of the skins with the must, soft pressing and "élevage sur lies" for about 4-5 months and the refining in stone tanks.

Color: bright and straw yellow with green highlights.

Bouquet: intense and delicate with fruity hints which recall citrus fruits and green apple.

Taste: finely crisp, clean, structured with a long persistence.

Food pairing: fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 12% by vol.

Total Acidity: 5.5 gr./lt.

Best served at: 10° C - 50° F

LUNALBA

CHARDONNAY FRIZZANTE
Indicazione Geografica Protetta
PUGLIA



Grapes: Chardonnay

Production: LUNALBA is a result of a careful selection of Chardonnay grapes grown in the Northern Salento area. They are collected and softly pressed in pneumatic presses; after that follows the fermentation in closed tanks at low temperature and pressure controlled for almost 15 days (where the CO₂ is naturally generated) and then a refining in the same tank for 4 months.

Color: straw yellow with green reflexes.

Bouquet: very intense fruity flavor.

Taste: dry, lightly sparkling and persistent.

Food pairing: ideal with hors-d'oeuvres, shellfish, fish and white meats. Excellent as aperitif.

Alcohol content: 12% by vol.

Total acidity: 5.3g/l

Best served at: fresh at 8° C - 45° F.

AMETYS

ROSATO

Indicazione Geografica Protetta

PUGLIA



Grapes: Primitivo 70%, Syrah 30%

Production: this particular marriage between a native vine and a mediterranean one comes up from the vinification in rosè method of Primitivo and Syrah grapes cultivated in the heart of Salento. The cares during the fermentation and, after that, in the refining, give to Ametys its own personality and freshness with good fragrance and softness.

Color: vivid coral rosè, bright and intense.

Bouquet: a surrounding scent of cherry, little strawberry and red fruits.

Taste: good structure with a fruity and persistent finish.

Food pairing: it goes well with all meals, best with appetizers, raw shellfish, fish soups and soft cheese.

Alcohol content: 12,5% by vol

Total acidity: 6 g/l

Best served at: 10° C – 50° F.

CAMPIROSSI

PRIMITIVO
Indicazione Geografica Protetta

SALENTO



Grapes: Primitivo

Production: the grapes are selected from old vines cultivated by the typical system named "alberello" and collected before them become overripe. Due the long permanence of the must in contact with the skins, Campirossi become a wine with a considerable structure and very persistent flavor. The control of the temperature of fermentation, the "délèstage", the refining in bottle for 6 month at least and the meticulous care in every stage of the production guarantee the excellent quality of this noble apulian wine.

Color: ruby red very intense with purple reflexes.

Bouquet: strong and distinctive with sensations of sour cherry and cherry under spirit.

Taste: full, structured, very well-balanced.

Food pairing: roasted or stuffed meat, barbeque and tasty pasta dishes.

Alcohol content: 14% by vol.

Total acidity: 6.0 g/l

Best served at: 18°C - 64°F .

ICHORE

NEGROAMARO
Indicazione Geografica Protetta

SALENTO



Grapes: Negroamaro

Production: the grapes are collected from vines cultivated in Northern Salento. The harvest starts in the second decade of September, before the grapes become overripe. After 12 days of maceration of the must with the skins and after the whole process of vinification, a permanence of 8 months in old french tonneau gives to ICHORE a good micro-oxygenation that makes the tannins soften and smooth.

Color: ruby red very intense and deep

Bouquet: strong and distinctive with scents of red fruits and spicy hints of black pepper and juniper.

Taste: very persistent, enveloping, bold and structured but smooth with soft tannins.

Food pairing: roasted or stuffed meat, barbeque and tasty pasta dishes.

Alcohol content: 13% by vol

Total acidity: 6,0 g/l

Best served at: 18°C - 64°F



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Our wines

Cru

Very important wines in a very limited production. Each wine is unique and not produced in all the vintages but only in the best.

FÍRR

FIANO
Indicazione Geografica Protetta
VALLE D'ITRIA



Grapes: Fiano Minutolo

Production: the grapes, hand-picked, are softly pressed by pneumatic presses; then the must undergoes to a criomaceration for 16-18 hours and an "élevage sur lies" for about 5 months. The long ageing (the new vintage debuts with one year of delay compared to the other our whites) gives it a perfect balance among its features.

Color: straw yellow with golden highlights.

Bouquet: very intense and complex with fresh hints which recall lemon and jasmine and that evolve towards ananas and rose flavour.

Taste: finely crisp, is characterized by a good mineral sensation and a long persistence.

Food pairing: fish dishes, not-aged cheese or as aperitif.

Alcohol content: 13% by vol.

Total Acidity: 6-6.30 gr./lt.

Best served at: 10° C - 50° F

FÍRR VENDEMMIA TARDIVA

BIANCO
Indicazione Geografica Protetta

PUGLIA



Grapes: Fiano Minutolo

Harvest time: 3rd decade of October

Production: only in the years with a warm and dry summer, during the regular harvest of the rest of the vineyard, the branch of the plants designed for the latest harvest are cutted and their grapes left to drying for more than one month; when they are dried, the grapes, picked by hand, are softly pressed; then follows a cold maceration of the skins inside the must for 24 hours, a fermentation for about 20 days and a long ageing.

Color: bright and intense golden yellow.

Bouquet: intense and complex with hints of citrus. and of orange blossom, of chestnut honey and bergamot.

Taste: smooth and silky, not fat and with a long persistence.

Food pairing: fine and light pastries and aged cheese.

Alcohol content: 14% by vol. + 3

Best served at: lightly chill at 12° C - 53°F

SETTARTE

ROSSO

Indicazione Geografica Protetta

PUGLIA



Grapes: Primitivo 70%, Shiraz 30%

Production: it's a blend of Primitivo and Shiraz obtained with the method of "ripasso": the grapes, collected at the right ripening, have a double fermentation/maceration: the first one for 12 days on their own skins, and a second one for 14 days on the skins of the Primitivo selected for our MATER (made with overripe grapes). After a good maturation in stone tanks, it has a long ageing in bottle.

Color: dark and intense red with purple reflexes.

Bouquet: very distinctive with hints of pepper, cinnamon and prune.

Taste: rich structure, very smooth, wide and complex with hints of cocoa, tobacco and ripe fruit, with a spicy end.

Food pairing: pasta with very intense taste, grilled or roasted meat, and aged cheese.

Alcohol content: 14% by vol.

Total acidity: 5.5-6 gr/lit

Best served at: 18°C - 65°F

MATER

PRIMITIVO
Indicazione Geografica Protetta

SALENTO



Grapes: Primitivo

Production: from very old vineyard located in the heart of the Salento area come the overripe grapes of Primitivo for this wine; them are destemmed and the skink are left in maceration inside the must for abot 15 days; after the racking the process continues with the déléstage at controlled temperature. The ageing is for 24 months in big barrel (3000 lt) of Slavonian oak and, at least, for further 12 months in its bottle.

Color: dark ruby red with violet highlights that, after ageing, turn on garnet red.

Bouquet: intense, resolute but delicate with hints of ripe fruit, prunes, black cherry and delicate nuances of vanilla and toasted almonds.

Taste: vigorous, strong, finely persistent and references of liquorice and hazelnuts; good structure with a fruity and persistent finish.

Food pairing: excellent with roasted and braised meats but also with well aged cheese.

Alcohol content: 14% by vol.

Total acidity: 5.5-6 gr/lt

Best served at: 18° C - 65° F



Ci troviamo in Valle d'Itria, al centro della Puglia, estremo Sud-Est d'Italia. Un luogo magico e unico, equidistante tra due mari, a 430 metri d'altezza, molto ventilato e soleggiato. Un microclima e un terreno che danno vita a vini di grande struttura.



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