



Mieru comes from Latin “merum” that means sincere, pure.

In ancient Roman times, in Apulia, good, intense and pure wine was defined a “Merum” that later became “Mieru”. Still used today in Apulian dialect, A Mieru wine is an incredible wine with rich body and structure, intense, real, pure, valuable, unique. By drinking Mieru wines you can easily understand why this name has been chosen, because any other name was possible for wines like these. In the heart of Salento where the sun shine all the Year and the grapes are cuddled by golden wind and the music of sea, here is where Mieru wines come to light. Mieru wines express the passion of a land whose variety are so powerful and intense a bottle cannot contain.





**IGP PUGLIA ROSSO 14 GRADI**

GRAPES: Negroamaro and Malvasia Nera  
VINIFICATION: by maceration with controlled temperature at 24°-26°C.  
AGEING: In steel, concrete-tanks  
TASTING NOTES: On the palate, persistent notes of vanilla enhance its velvety and smooth flavour.  
ALCOHOLIC CONTENT: 14% vol.



**IGP PUGLIA ROSSO NEGROAMARO 15 GRADI**

GRAPES: 100% Negroamaro  
VINIFICATION: Thermo controlled maceration for about 10 days, followed by alcoholic fermentation with selected yeasts.  
AGEING: In steel, concrete-tanks  
TASTING NOTES: a smooth and balanced full-bodied wine with a long and pleasantly flavored finish.  
ALCOHOLIC CONTENT: 15% vol.



**IGP PUGLIA ROSSO PRIMITIVO 16 GRADI**

GRAPES: 100% Primitivo  
VINIFICATION: by maceration with controlled temperature at 26°-28°C.  
AGEING: refinement in French barrels and American barriques at least for 10 months.  
TASTING NOTES: intense red colour, with a bouquet of fruit jam and wild berries aromas. Round and smooth.  
ALCOHOLIC CONTENT: 16% vol.



**IGP PUGLIA ROSSO APPASSIMENTO 17 GRADI**

GRAPES: Puglia IGP Rosso  
VINIFICATION: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts. The withering process takes place in the vineyard by cutting grapes but leaving them on the vine for about 8/10 days. The drying gives to the wines the typical notes of ripe fruits.  
AGEING: The skins are left on the must for a long period to extract flavors and the characteristic red color.  
TASTING NOTES: On the palate, persistent notes of vanilla enhance its velvety and smooth flavor.  
ALCOHOLIC CONTENT: 17% vol.



**IGP PUGLIA CHARDONNAY**

GRAPES: Chardonnay 100%  
VINIFICATION: soft pressing, fermentation under controlled temperature in conditioned steel tanks for 20 days.  
AGEING: 4 months on line lees and 3 months aging in oak barrels.  
TASTING NOTES: Straw colored with clear greenish reflections. Delicate, persistent, pretty intense and characterized by fruity flavors, like exotic fruits and citrus fruits. Fresh and pleasant, well structured, fruity flavor and taste.  
ALCOHOLIC CONTENT: 13% vol.



**SWEET ROSÈ 23 SEMI SPARKLING**

GRAPES: Glera, Chardonnay, Pinot Noir  
VINIFICATION: soft pressing and light mace ration on the skins for 2 hours under controlled temperature.  
AGEING: in conditioned steel tasks for 20 days.  
TASTING NOTES: delicate nose characterized by strawberries and red fruit flavors.  
ALCOHOLIC CONTENT: 10,5% vol.