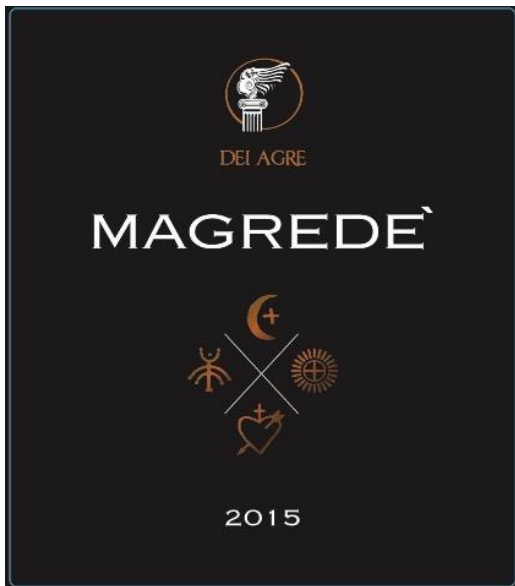


# the wine trust

HERITAGE · TRADITION · CRAFT



## Background

**Winery:** Dei Agre

**Country:** Italy

**Region:** Puglia – Salento (southern Puglia)

**Established:** 2001

**Total Production:** ~1,000 cases

**Description:** Dei Agre is a family-run, organically-certified micro-estate located in Salento, southern Puglia.

Founded by Marta Cesi on land that had been in her family for years, the estate focuses entirely on native Puglian varietals, Negroamaro and Primitivo. Crafted with the utmost respect for nature and the rhythm of the lunar cycle, Dei Agre's wines embody natural, artisanal Italian viticulture at its finest and reflect the harshly beautiful landscape from which they come.

## Wine Notes – 2015 Magrede

Dei Agre's Magrede is a special red bottling made from 100% estate-grown Negroamaro, a dark-skinned native Puglian varietal that reaches its qualitative apex on the Salento peninsula. Magrede is made from 74 year old vines that beautifully carry the mineral-rich, clay soils in which the vines grow, as well as the climactic extremes of the flat, exposed vineyards. In contrast to its varietal sibling, Racimolo, Magrede is aged for two years in wood barrels, which more fully brings out the spice of Negroamaro. Vibrant and mature, the nose is dominated by dark fruit and berry notes with hints of licorice, cinnamon and Mediterranean scrub. This is a distinctly structured wine with defined tannins and has a complex palate with hints of dark fruit and smoke, vibrant, lively acidity and a pleasant, lingering finish. Only 150 cases made!

## Technical Specifications

<b>Varietal Composition:</b>	100% estate-grown Negroamaro
<b>Vineyard Region:</b>	Salento, South Puglia
<b>Production Volume:</b>	150 cases
<b>Vineyard Characteristics:</b>	Flat, clay soils, full sun exposure throughout the day, heavily influenced by proximity to Ionian Sea (5 km away) and strong prevailing winds
<b>Vine Age:</b>	74 years old
<b>Wine-Making / Vinification:</b>	Organically-certified, all viticultural processes aimed at preserving and strengthening the health of the vineyard / encouraging biodiversity Hand-harvested, 100% destemmed grapes, fermented in concrete tanks for 7-10 days (on skins) using native yeast. Aged 2 years in wood barrels, unfiltered, followed by 12 months bottle aging before release. Minimal sulfites added to manage volatile acids during bottling
<b>Alcohol / Volume:</b>	13.5%
<b>Residual Sugar:</b>	0.0 g/L
<b>Acidity:</b>	8.48 g/L