

the wine trust

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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 – 2016 Racimolo

Dei Agre's Racimolo is a red wine made from 100% estate-grown Negroamaro, a dark-skinned native Puglian varietal that reaches its qualitative apex on the Salento peninsula. Racimolo is made from 45 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. The wine is an intense garnet color and has aromatics laced with notes of cherry, licorice and tobacco as well as the hints of the Mediterranean scrub vegetation native to this region. Medium-bodied, the palate is enveloping and bright with firm tannins and a long, well-integrated finish.

Technical Specifications

Varietal Composition:	100% estate-grown Negroamaro
Vineyard Region:	Salento, South Puglia
Production Volume:	500 cases
Vineyard Characteristics:	Flat, clay soils, full sun exposure throughout the day, heavily influenced by proximity to Ionian Sea (5 km away) and strong prevailing winds
Vine Age:	45 years old
Wine-Making / Vinification:	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 18-24 months in stainless steel to preserve aromatics and flavors of the grapes, unfiltered, followed by 6 months bottle aging before release. Minimal sulfites added to manage volatile acids during bottling
Alcohol / Volume:	13.5%
Residual Sugar:	0.0 g/L
Acidity:	6.81 g/L