



U' Mest

It is a wine that expresses not only the unrepeatable characters of nature that surrounds us, but also peasant effort and the entrepreneurial spirit of the tenacious people from Apulia. U' Mest is a tribute to the "Master" of the house, dad Vito, solemn figure of our family who has continued with pride and dedication this journey into the world of wine boldly begun by grandfather Francesco.

Grape variety: Primitivo 100%

Denomination: IGP (Protected Geographical Indication)

Altitude: 400 meters above sea level

Exposure: South

Type of soil: calcareous, clay

Type of management: organic

Training system: Guyot

Density of vines per hectare: 5,000

Yield: 6,500 kg/ha

Year of planting: 2000

Harvest time: end of September

Fermentation: it is carried out in stainless steel tanks at a controlled temperature

Fermentation temperature: 24/26°C

Length in contact with the skins: 15 days

Malolactic fermentation: done

Maturation: in French oak barriques and tonneau for 12 months

Bottling aging: at least 12 months

Alcohol content: 16.5% Vol.

Aging potential: 12 years

Tasting notes: the wine has a very bright ruby red colour. Its bouquet is well detailed, with a fruity pleasantness in the foreground (cherry juice, wild fruits, California plum), which veers on a parade of memories of dog rose, myrtle, carob and pink pepper. It is impossible not to be captivated by the taste: tempting, precise in the acid-glyceric balance, full and with rare tannic extraction. The closing length is impressive, marked by notes of roasting.

Serving temperature: 18°C

Food pairing: it is perfect if paired with elaborate and flavorful dishes with red meat and game. It goes well with most important cheeses. You can also enjoy this wine alone at the end of the meal.