

MIALI  
— 1886 —

WINES AND HISTORY OF VALLE D'ITRIA

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

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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.

**MIALI**  
—1886—





# 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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—1886—





# Land

**LAND** is where we where born, where we grow-up, where we become who we are. Land influences us as well as influences everything 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 is, for us, 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, Selections and Special Selections.*

Four selections, for four point of view on our thinking about **WINES**.

*N.B.: the informations in the following technical sheets, since they are influenced by the specific features of each vintage and harvest, must be considered as indicative, liable to change and not related to a precise vintage.*





## i Classici

A Classic is always a classic.

A selection of wines with traditional style, made with modern approach and technologies.

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## MARTINA

Denominazione d'Origine Protetta



Manual, third decade of September



Verdeca (55%), Bianco d'Alessano (45%)



It's 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 6-7 months and the refining in stone tanks.



Bright and straw yellow with green highlights; hints of yellow peaches and honey; finely crisp, clean, structured with a long persistence.



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



## NEGROAMARO ROSATO

Indicazione Geografica Protetta  
SALENTO



Manual, second/third decade of September



Negroamaro



Gently press of the grapes, fermentation for 15 days without maceration of the berries at controlled and stable temperature, a short refinement in steel tank and then in bottle.



Bright rosè tending to coral; elegant hints of wild strawberry with a citrus background; fresh and savory taste with a beautiful mineral sensation.



Fish dishes, soups, shellfish and not aged cheese.

Alcohol content: 12% by vol  
Total acidity: 5,5 gr./lt.  
Best served at: 10° C - 50° F





## NEGROAMARO

Indicazione Geografica Protetta

SALENTO



Manual, third decade of September



Negroamaro



The harvest starts before the grapes become overripe. Destemming and soft crushing of the grapes, maceration in steel tanks at controlled temperature (23-25° C) for 12 days, a right aging in steel tank and then in bottle.



Ruby red very intense and deep; strong flavor with scents of red fruits and spicy hints of black pepper and juniper; very persistent, bold and structured but smooth with soft tannins.



Roasted or stuffed meat, barbecue, pasta with meat sauce.

Alcohol content: 13% by vol

Total acidity: 5,5 gr./lt.

Best served at: 18° C - 64° F



## PRIMITIVO

Indicazione Geografica Protetta

PUGLIA



Manual, first decade of September



Primitivo



The grapes are selected from old bush-trained vines and harvested before they start to be overripe; the long stay of the must in contact with the skins, allows to obtain a wine of remarkable structure and persistence.



Very intense ruby red with violet reflections; spicy and ripe fruit hints; full, structured, very balanced.



Roasted or stuffed meat, barbecue, pasta with meat sauce.

Alcohol content: 13-14% by vol

Total acidity: 5,5 gr./lt.

Best served at: 18° C - 64° F



# Single Vineyards

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

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## SINGLE VINEYARDS

### VERDECA

Indicazione Geografica Protetta

VALLE D'ITRIA



Manual, third decade of September.  
Ferrous soil from calcareous source,  
medium dough.  
Height above sea level: 430 mt.  
Training system: low espalier, "Guyot"  
pruning.



Verdeca



Cryo-maceration of the berries in contact  
with the must, soft pressing and ageing  
in stone tanks.



Bright and straw yellow with green  
highlights; hints of hawthorn e citrus;  
finely crisp, clean, structured with a long  
persistence.



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

## SINGLE VINEYARDS

### FALANGHINA

Indicazione Geografica Protetta

PUGLIA



Manual, second-third decade of September.

Calcareous-clayey soil, medium dough.

Height above sea level: 380-400 mt.

Training system: low espalier, "Guyot" pruning.



Falanghina



Cryo-maceration of the berries in contact with the must, soft pressing and ageing in stone tanks.



Bright and straw yellow with green highlights; fresh hints of white flowers and peach; finely crisp, clean, structured with a long persistence.



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

## SINGLE VINEYARDS



### CHARDONNAY

Indicazione Geografica Protetta

PUGLIA



Manual, first decade of September.  
Clayey soil, medium dough.  
Height above sea level: 300 mt.  
Training system: low espalier, "Guyot"  
pruning.



Chardonnay



Cryo-maceration of the berries in contact  
with the must, soft pressing and ageing  
in stone tanks.



Straw yellow with bright green  
highlights; fresh hints of white flowers  
and pineapple; fresh and mineral with a  
delicate savory and fruity aftertaste.



Fish dishes, soups, shellfish. Excellent as  
aperitif too.

Alcohol content: 12% by vol  
Total acidity: 5 gr./lt.  
Best served at: 10° C - 50° F



## SINGLE VINEYARDS

### SUSUMANIELLO ROSATO

Indicazione Geografica Protetta

PUGLIA



Manual, second-third decade of September.

Ferrous soil from calcareous source, medium dough.

Height above sea level: 400 mt.

Training system: low espalier, "Guyot" pruning.



Susumaniello



Gently press of the grapes, fermentation without maceration of the berries at controlled and stable temperature, a



Light and delicate pink; fresh hints of cherry, raspberry and pink grapefruit; fresh, fruity, with a long persistence.



Fish dishes, soups, shellfish. Excellent as aperitif too.

Alcohol content: 12,5% by vol

Total acidity: 6 gr./lt.

Best served at: 10° C - 50° F

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## SINGLE VINEYARDS

### PRIMITIVO

Indicazione Geografica Protetta

PUGLIA



Manual, first decade of September.

Terreno calcareo-argilloso, a medio Calcareous-clayey soil, medium dough.

Height above sea level: 200 mt.

Training system: low espalier, "Guyot" pruning.



Primitivo



Soft press of the grapes, maceration at controlled and stable temperature for about 10 days and refining in steel tanks.



Deep red with purple glares; intense hints of ripe cherry, blackberry and black cherry; long, with a full body and a almond finish.



Roasted or stuffed meat, barbeque aged cheese and charcuterie.

Alcohol content: 13-13,5% by vol

Total acidity: 6 g/l

Best served: 18°C - 61°F



MIALI  
—1886—





A selection of wines that represent our style of winemaking and tell the best expression of our land.

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## SELECTIONS

### DOLCIMÈLO

MARTINA FRANCA  
Denominazione d'Origine Protetta



Manual, third decade of September.



Verdeca (55%), Bianco d'Alessano (40-45%), possible minor indigenous grape varieties (5%).



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.



Bright and straw yellow with green highlights.; delicate flavor with hints of green apple and yellow citrus; finely crisp, clean, structured with a long persistence.



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



## SELECTIONS

### AMETYS

PRIMITIVO ROSATO  
Indicazione Geografica Protetta  
PUGLIA



Manual, third decade of August.



Primitivo



Gently press of the grapes, fermentation without maceration of the berries at controlled and stable temperature, a short refinement in steel tank and then in bottle.



Vivid coral rosè, bright and intense; scent of cherry, little strawberry and red fruits; good structure with a fruity and persistent finish.



Raw shellfish, sushi, fish soups and soft cheese.

Alcohol content: 12-12,5% by vol

Total acidity: 6 gr./lt.

Best served at: 10° C - 50° F

## SELECTIONS



### SPALLA GRANDE

SUSUMANIELLO  
Indicazione Geografica Protetta  
PUGLIA



Manual, third decade of September.



Susumaniello



Maceration for 10 days and fermentation in steel tanks at 22-23° C, soft press; malo-lactic fermentation fully completed, refinement in steel tanks and then in bottle for 4-5 months.



Deep and intense red; hints of blackberry and ripe cherry with a herbaceous finish; full-bodied and savory with a soft and silky tannin.



Roasted meat, BBQ and aged cheese.

Alcohol content: 14% by vol  
Total acidity: 5,5 gr./lt.  
Best served at: 18° C - 64° F



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## SELECTIONS



### CAMPIROSSI

PRIMITIVO  
Indicazione Geografica Protetta

SALENTO



Manual, first decade of September.



Primitivo



The grapes are selected from old bush-trained vines and harvested before they start to be overripe; long stay of the must in contact with the skins for approx 10 days, *délèstage* and aging in bottle for 6 months at least.



Ruby red very intense with purple reflexes; sensations of sour cherry and cherry under spirit; full, structured, very well-balanced taste.



high-quality elaborate dishes, red meat, game, ribs, as well as roasts and medium-aged cheeses.

Alcohol content: 14% by vol

Total acidity: 6 gr./lt.

Best served at: 18° C - 64° F

**WINE  
ENTHUSIAST**

**90**<sup>pt.</sup>

## SELECTIONS



### ICHORE

NEGROAMARO  
Indicazione Geografica Protetta

SALENTO



Manual, third decade of September.



Negroamaro



Destemming and soft crushing of the grapes, maceration and fermentation in steel tanks at controlled temperature (23-25°C) for 12 days, aging in steel tank, micro-oxygenation in 10 years old tonneau and ageing in bottle for approx 6 months.



Ruby red very bright and deep; spicy hints of black pepper and juniper; enveloping, full-bodied and structured but smooth with soft tannins.



Roasted or stuffed meat, barbeque, tasty and elaborate dishes.

Alcohol content: 13-13,5% by vol

Total acidity: 6 gr./lt.

Best served at: 18° C - 64° F

**WINE  
ENTHUSIAST**

**90**<sup>pt.</sup>



MIALI  
— 1886 —





# Special Selections

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

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## SPECIAL SELECTIONS



### FÍRR

MINUTOLO  
Indicazione Geografica Protetta  
VALLE D'ITRIA



Manual, third decade of September.



Minutolo



Soft press of the berries; crio-maceration for apporx 12 hours and *élevage sur lies* for approx 6-7 months; ageing in stone tanks for 2 years and a long refinement in bottle.



Straw yellow with golden highlights; intense flavor of citrus and white flowers with hints of pineapple and rose petal; finely crisp, great mineral sensation, wide structure and long persistence.



Fish dishes, aged or blues cheese, grilled fish.

Alcohol content: 12,5-13% by vol  
Total acidity: 6-6,3 gr./lt.  
Best served at: 10° C - 50° F



IVINI DI  
VERONELLI



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90<sup>pt.</sup>

90<sup>pt.</sup>

>93<sup>pt.</sup>

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## SPECIAL SELECTIONS



### MATER

PRIMITIVO  
Indicazione Geografica Protetta  
SALENTO



Manual, first/second decade of September.



Primitivo



The overripe grapes are destemmed and the crushed berries are left to macerate inside the must for approx 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.



Dark ruby red, violet highlights turn on garnet red after ageing; hints of ripe fruit, black cherry and delicate scents of vanilla and toasted almonds; good structure, persistent and fruity finish.



Roasted and braised meats but also with well aged cheese.

Alcohol content: 14-14,5% by vol

Total acidity: 5,5-6 gr./lt.

Best served at: 18° C - 64° F

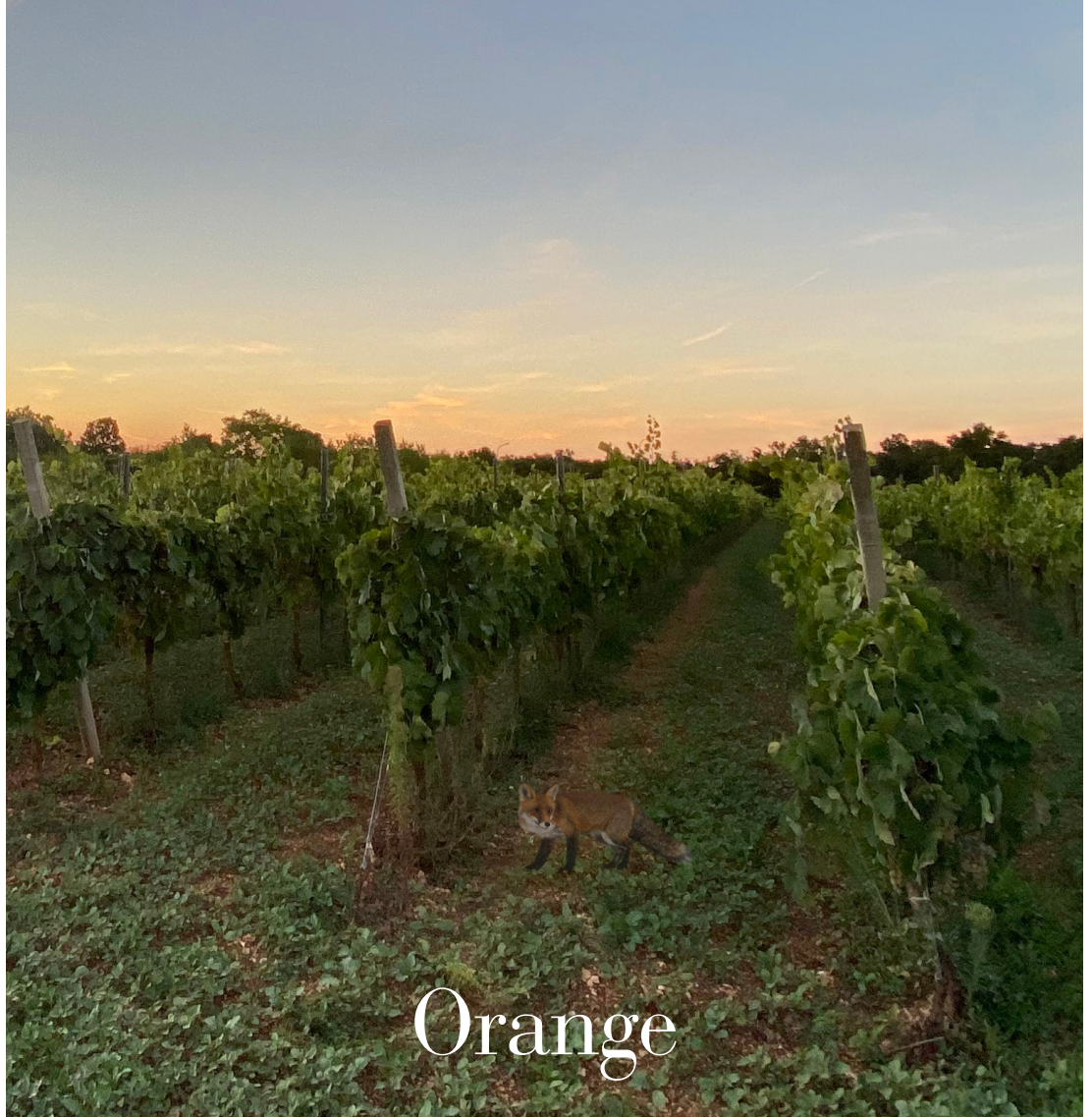
**WINE  
ENTHUSIAST**



90<sup>pt.</sup>

90<sup>pt.</sup>

>93<sup>pt.</sup>



# Orange

A new approach with which we wanted to challenge ourselves. A sustainable and even more respectful production, in which our contribution is more focused on technique than technology.

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## ORANGE

### THE ORANGE FOX

VERDECA  
Indicazione Geografica Protetta  
VALLE D'ITRIA



Manual, first decade of Ottobre



Verdeca



Manual harvest of the grapes, fermentation with a *pied-de-cuve* of indigenous yeasts with 8-10 days of maceration of the skins with the must, soft press and refinement in stone tanks; ageing in bottle for 4-5 months.



Brilliant copper color; notes of citrus and Mediterranean herbs; crisp and acidic, with good taste and minerality and great persistence.



Fish courses, shellfish, seafood and *tartare*. Great with pizza.

Grado alcolico: 12-12,5% vol  
Acidità totale: 5.5 gr./lt.  
Temperatura di servizio: 10° C







We live in Valle d'Itria, in the middle of Apulia, far South-East of Italy. A magic and unique land, at the same distance between two seas, at 430 mt high above the sea level, very windy and sunny. A micro-climate and a soil that gives wines with a great structure.



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