



## PRODUCER PROFILE

Estate owned by: Beniamino and Alberto  
D'Agostino  
Winemaker: Goffredo Agostini  
Total acreage under vine: 125  
Estate founded: 1991  
Winery production: 6,000 Bottles  
Region: Puglia  
Country: Italy

## Botromagno Rosé di Lulù 2023

### WINE DESCRIPTION

Rosé di Lulù features fruit from the single-vineyard Vigna de Trono planted over 50 years ago to Nero di Troia. At once aromatic and highly savory in character, Nero di Troia (also: Uva di Troia), is a significant and fine grape variety native to Puglia. Botromagno excels in producing red wines from this grape, and has also turned to the rosato option to great success. High elevation fruit at 700 meters ASL yields aromatic berries, and stainless steel fermentation and aging ensures ideal expression and freshness.

Total area: 3,40 ha

Grape varieties: 50% Montepulciano – 50% Nero di Troia

Elevation: 650 m s.l.m.

Soil profile: Marne sabbiose a bassissima fertilità.

Aspect: Nord – Sud

Training system: Spalliera bassa maritata.

Vineyard density: 4.200

Year planted: 1970

### TASTING NOTES

Inherently a highly aromatic red grape, Nero di Troia thrives in sandy soils of the Gravina area in upper, inland Puglia. Sandy soils and high elevation (600 meters a.s.l.) intensify the aromatic profile of this rosato, building a robust red berry and cherry profile. Expect more of a commanding structure and defined textural elements on the palate.

### FOOD PAIRING

Expect to find a range of reasons to explore Nero di Troia. Its utilitarian flexibility holds no bias at the table; it excels with roasted vegetables, white meats and richer crudo.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	IGP Murgia
Vineyard name:	Vigna del Trono
Vineyard size:	8
Soil composition:	Sand and limestone
Training method:	Guyot Spur-pruned
Elevation:	2,145 feet
Vines/acre:	2,200
Yield/acre:	0.3 tons
Exposure:	Southwestern
Year vineyard planted:	2001
First vintage of this wine:	2012
Bottles produced of this wine:	6,000

### WINEMAKING & AGING

Varietal composition:	50% Nero di Troia 50% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	59 °F
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	25 HL
Length of aging before bottling:	5 months in stainless steel
Total SO2:	91 mg/L

### ANALYTICAL DATA

Alcohol:	12%
pH level:	3.34
Residual sugar:	3 g/L
Acidity:	5.3 g/L
Dry extract:	26 g/L