



PRODUCER PROFILE

Estate owned by: Beniamino and Alberto
D'Agostino
Winemaker: Goffredo Agostini
Total acreage under vine: 125
Estate founded: 1991
Winery production: 10,000 Bottles
Region: Puglia
Country: Italy

Botromagno Nero di Troia 2013

WINE DESCRIPTION

Uva di Troia is an ancient grape, named for the Puglian city of Troia, founded by the hero Diomedes. Used mainly to produce bulk wines in the past, this grape has been found to produce excellent wines when cultivated in the proper way. Hand-harvested in October, the grapes are fermented and aged in stainless steel, then bottle-aged for an additional six months before release. The final wine is unique and distinctive.

TASTING NOTES

Luminous, ruby-red with purple reflections, this wine has fruity aromas of wild cherries, cinnamon, sage and tobacco leaf. On the palate, the wine is elegant and vibrant with velvety smooth tannins and boasts a very long length.

FOOD PAIRING

Serve with charcuterie, medium-aged cheeses, roasted lamb or wild game.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Murgia IGT
Vineyard size:	9
Soil composition:	Calcareous
Training method:	Spur-pruned Cordon
Elevation:	1,980 feet
Vines/acre:	2,000
Yield/acre:	2.8 tons
Year vineyard planted:	1986
Harvest time:	October
First vintage of this wine:	1997
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	100% Uva di Troia
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79-82 °F
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	20 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	2.7 g/L
Acidity:	5.6 g/L
Dry extract:	29.3 g/L