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## PRODUCER PROFILE

Estate owned by: Beniamino and Alberto  
D'Agostino  
Winemaker: Goffredo Agostini  
Total acreage under vine: 125  
Estate founded: 1991  
Winery production: 12,000 Bottles  
Region: Puglia  
Country: Italy

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## Botromagno Nero di Troia 2008

### WINE DESCRIPTION

Uva di Troia is an ancient grape, named after the mythical city of Troy, that has recently been rediscovered by the D'Agostino family. 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 at the end of 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 name:	The Minervino area
Vineyard size:	7.5
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	1,650 feet
Vines/acre:	2,000
Exposure:	Northern
Year vineyard planted:	1990
Harvest time:	October
First vintage of this wine:	2007
Bottles produced of this wine:	12,000

### 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:	Delestage
Type of aging container:	Stainless steel tanks
Size of aging container:	100 HL
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