



## PRODUCER PROFILE

Estate owned by: Beniamino and Alberto  
D'Agostino  
Winemaker: Goffredo Agostini  
Total acreage under vine: 125  
Estate founded: 1991  
Winery production: 6,500 Bottles  
Region: Puglia  
Country: Italy

## Botromagno Pier delle Vigne 2011

### WINE DESCRIPTION

The namesake of this wine, Pier delle Vigne, was the right-hand man of Frederick II of Swabia and the one who is credited with introducing the first red wine grapes to Puglia. "His" wine is painstakingly produced from Montepulciano and Aglianico grapes grown in the winery's finest vineyards in the Murge hills. This blend successfully marries the structure and aging potential of Aglianico with the softness and fruitiness of Montepulciano. The final wine is powerful yet elegant and has become one of Puglia's most sought-after treasures.

### TASTING NOTES

Opaque ruby in color, aromas of wild red berries, vanilla, black pepper, tobacco leaf, cinnamon, and bittersweet chocolate abound on the nose. On the palate, the wine shows expressive notes of ripe berries and blackberries while boasting a velvety, elegant texture—this hearty red achieves perfect equilibrium between fruit and oak.

### FOOD PAIRING

Pair this wine with steak tartare, barbecue sauces, smoked paprika-crustured filets, and beef with poblano mole.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Murgia IGT
Vineyard size:	13
Soil composition:	Calcareous and Volcanic Clay-Loam
Training method:	VSP and Bush
Elevation:	1,800 feet
Vines/acre:	1,600
Yield/acre:	2.4 tons
Exposure:	Southern / Western
Harvest time:	October
First vintage of this wine:	1991
Bottles produced of this wine:	6,500

### WINEMAKING & AGING

Varietal composition:	60% Aglianico and 40% Montepulciano
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	79-82 °F
Maceration technique:	Racking
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	One-two years
Type of oak:	French
Length of aging before bottling:	24 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.4
Residual sugar:	9.1 g/L
Acidity:	6 g/L
Dry extract:	37.8 g/L