



PRODUCER PROFILE

Estate owned by: Beniamino and Alberto
D'Agostino
Winemaker: Goffredo Agostini
Total acreage under vine: 125
Estate founded: 1991
Winery production: 36,000 Bottles
Region: Puglia
Country: Italy

Botromagno Primitivo 2014

WINE DESCRIPTION

Due to its naturally low yields, Primitivo requires special care in the vineyard and ripens best when bush-trained. As if this wasn't difficult enough, Botromagno plants its Primitivo at higher elevations to accentuate the acidity and finesse of the grapes.

TASTING NOTES

Brilliant ruby-red in color, aromas of black cherries and baking spices complement undertones of tobacco and mint. On the palate, this substantial red is smooth and velvety with balanced acidity and a long, pleasant finish.

FOOD PAIRING

Pair this wine with barbecue, demi-glaces, orange-glazed duck, and slow-braised beef.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Murgia IGP
Vineyard size:	25
Soil composition:	Calcareous Clay-Loam and Gravel
Training method:	Bush
Elevation:	1,980 feet
Vines/acre:	1,400
Yield/acre:	2.6 tons
Exposure:	Southwestern
Year vineyard planted:	1975
Harvest time:	October
First vintage of this wine:	1999
Bottles produced of this wine:	36,000

WINEMAKING & AGING

Varietal composition:	100% Primitivo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Maceration technique:	Pumpovers
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	5.8 g/L
Acidity:	5.5 g/L
Dry extract:	30.6 g/L