



PRODUCER PROFILE

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

Botromagno Botró 2019

WINE DESCRIPTION

With a unique climate and geology like the one of Le Murge and two of the most noble white varieties, not much more is needed to craft this easy to love Southern Italian. Oenologist Goffredo Agostini, believes in respecting the grapes for what they are and in letting the varieties express their best characteristics.

Botró is deliciously uncomplicated, perfect as an aperitif, with shell fish or for a sunny day at the beach. pairs well with nice people and good times.

Botromagno's vineyards are organically trained without the use of synthetic pesticides or fertilizers nor the use of animal products. They are carbon neutral and regularly test their soils, water and air to ensure the highest standard for the grapes

Fiano is one of the oldest and most noble varieties of Italy. Pliny refers to it in his Naturalis Historia. This grape was nearly extinct in the 1940s, but today several producers are working with it and realizing its potential, especially when yields are kept low to bring out the subtle nuances of this grape.

Greco most likely originated in Greece and was brought over during the first millennium BC. Greco loves mineral soil, such as limestone, which turns this grape into a wine that has beautiful character, good body and is always refreshing.

A perfect summer wine that also respect the environment. Lightweight bottle to save energy and gasoline on transportation, made with organic grapes, fully recyclable label, bottle, carton and cork.

This wine was grown and produced using only energy from renewable sources, such as windmills and solar panels.

VINEYARD & PRODUCTION INFO

Production area/appellation:	IGP Puglia
Vineyard name:	Zingariello
Soil composition:	Chalky, Limestone subsoil
Training method:	guyot
Elevation:	600m feet
Exposure:	southwest
Year vineyard planted:	2001
Harvest time:	End of September - Early October
First vintage of this wine:	2019
Certified Eco-Friendly Practices:	Organic

WINEMAKING & AGING

Varietal composition:	Greco 50% Fiano 50%
Fermentation container:	stainless steel vats
Length of alcoholic fermentation:	15 days days
Fermentation temperature:	60-64 °F
Malolactic fermentation:	no
Fining agent:	bentonite
Type of aging container:	Stainless Steel
Length of aging before bottling:	4-5 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.48
Acidity:	5.9 g/L