



BOTROMAGNO
VIGNETI & CANTINE

5 UVE ROSSE

MURGIA ROSSO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



A blend of equal parts of five red grape varieties, very different from each other in tradition, vine training system, and vineyard elevation, with the goal of crafting an unusual wine, produced almost by chance, to show that tradition and innovation can go hand in hand in perfect harmony.

TECHNICAL INFORMATION

- Grapes: Equal amounts of Aglianico, Nero di Troia, Primitivo, Cabernet Sauvignon, and Merlot.
- Denomination: Rosso - Murgia I.G.P.
- Growing area: Vineyards in the Gravina in Puglia area.
- Training system: Vertical.
- Pruning system: Guyot and spurred cordon.
- Vineyard density per hectare: 4,000 on average.
- Crop yield per hectare: 70 q..
- Fermentation: Traditional red wine fermentation on the skins.
- Fermentation length of skin contac: 14 days.
- Fermentation temperature: 26°-28°.
- Malolactic fermentation: Complete.
- Maturation: 12-14 months in stainless steel, and 4 months in bottle.

SENSORY PROFILE

- Appearance: Lovely, deep ruby red.
- Bouquet: Aromas of blackberry, raspberry, cherry, vanilla, tobacco leaf, and chocolate.
- Paiate: Fruity and aromatic, with a well-balanced acidity and velvety texture.

SERVING SUGGESTIONS

- Roasts, tangy and semi-tangy cheeses, grilled meats.



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