



BOTROMAGNO
VIGNETI & CANTINE

DEDICATO

TO FRANCO AND LUCIA

MURGIA ROSSO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



Primitivo, which produces this wine, which we named Dedicated to Franco and Lucia, is one of Puglia's most ancient and revered grape varieties. Benedictine monks introduced it into our own area in the early 1800s, probably from Croatia. It is trained exclusively to the traditional low-bush alberello method and has a naturally low crop yield.

Dedicated is the most eloquent expression of Primitivo grown on our gently-rolling, high Murgia hillslopes, where a unique local climate, limestone sub-soils, and vineyards growing at 350 metres elevation and higher all combine to yield this wine with its one-of-a-kind personality.

It boasts a superb balance between a firm but not excessive alcohol; good acidity, fruit of the vineyard's elevation; and supple tannins that are well-integrated into those from the French oak barrels, where the wine matures for 12 months. Here is a wine of surprising elegance overall.

TECHNICAL INFORMATION

- Grape: 100% Primitivo
- Denomination: IGP Murgia Rosso
- Vineyard yield: 65 q. grapes per hectare
- Fermentation: Fermentation with maceration on the skins for 10 days at 26-28°C.
- Malolactic fermentation: Complete
- Maturation: In medium-toast Allier French barrels for 12 months, then in the bottle for a further 3 months

SENSORY PROFILE

- Appearance: A shimmering, intense ruby edged in purple
- Bouquet: Fruit-rich, with dark and sour cherry, and mulberry backgrounded by pungent vanilla, cinnamon, sage, mint, and tobacco leaf
- Palate: Smooth, enfolding mouthfeel, with moderate suite of tannins

SERVING SUGGESTIONS

- Cold cuts, semi-aged cheeses, grilled lamb



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