



**BOTROMAGNO**  
VIGNETI & CANTINE

# DEDICATO

## RISERVA

PRIMITIVO GIOIA DEL COLLE  
DENOMINAZIONE DI ORIGINE PROTETTA



Can a wine express the noblest sentiments of the human soul? Love. Thankfulness. Passion. Hope. Gratitude. Tolerance. Respect. These are precisely what our parents passed on and taught to us, and thus we dedicated our most precious wine to them in return. Primitivo grapes grown in a centuries-old vineyard in the Gioia del Colle area yield this utterly unique wine, of which a mere 1991 individually-numbered bottles were produced, commemorating the founding year of our winery.

We think it needs no other description, and we hope you will like it as much as we do.

*Beniamino e Alberto D'Agostino*

### TECHNICAL INFORMATION

- Grape: 100% Primitivo
- Denomination: Primitivo Gioia del Colle DOC
- Soils: Medium-textured limestone
- Vineyard elevation: 500 meters
- Training system: Traditional low-bush Alberello
- Vineyard density: 3,300 vines per hectare
- Vineyard yield: 10 q. per hectare (500 grams per vine)
- Harvest period: Late September
- Fermentation: Twenty-day traditional red-wine fermentation with skin contact at 26-28°C
- Maturation: In medium-toast, once-used Allier French barrels for 24 months, then in the bottle for a further 12 months

### SENSORY PROFILE

- Appearance: An opaque, intense dark red
- Bouquet: Wild forest berry, liqueur sour cherries, vanilla, tobacco leaf, roasted espresso bean
- Palate: Smooth, velvety, and enfolding, with a magisterial integration of alcohol and notes of toastiness

### SERVING SUGGESTIONS

- Red-meat braises, boar and other wild game, meat sauces, aged cheeses

### SERVING TEMPERATURE

- Best at 12 °C



[www.botromagno.it](http://www.botromagno.it)



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Botromagno Società Agricola a Responsabilità Limitata  
via Archimede, 24 - 70024 Gravina in Puglia (Ba) Italy  
tel. + 39 080 3265865 - fax + 39 080 3269026 - [info@botromagno.it](mailto:info@botromagno.it)