



**BOTROMAGNO**  
VIGNETI & CANTINE

# L'ÉLITÉ

PRIMITIVO GIOIA DEL COLLE  
PROTECTED GEOGRAPHICAL INDICATION



The Uva or Nero di Troia is one of Puglia's most ancient and noble grapes. Used for decades as a blending grape, only recently, thanks to the intuition of handful of enlightened local winegrowers, has it yielded sterling results as a monovarietal, producing wines of unsuspected and distinctive character and aromatics. The grapes for this wine were grown in the Gravina in Puglia area at an elevation of 400 metres, in a truly one-of-a-kind environment, the hills of the High Murgia, which boast a perfect climate for high-value viticulture.

Elite is an elegant, austere wine whose qualities are not facilely appreciated; it is definitely a wine for the serious palate.

## TECHNICAL INFORMATION

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- Grape: 100% Uva di Troia
- Denomination: Murgia Rosso IGP
- Vineyard yield: 70 q. per hectare
- Harvest period: Late September
- Fermentation: Ten-day red-wine fermentation with skin contact at 26-28°C.
- Malolactic fermentation: Completed
- Maturation: In medium-toast, once-used Allier French barrels for 12 months, then in the bottle for a further 3 months

## SENSORY PROFILE

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- Appearance: Brilliant ruby red
- Bouquet: Liqueur cherries, wild black berryfruit, and blueberry, backgrounded by spicy notes of vanilla, cinnamon, sage, mint, and tobacco leaf
- Palate: Velvety and enfolding, with pronounced tannins

## SERVING SUGGESTIONS

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- Cold cuts, semi-aged cheeses, grilled lamb



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



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