



**BOTROMAGNO**  
VIGNETI & CANTINE

# PIER DELLE VIGNE

MURGIA ROSSO I.G.T.  
TYPICAL GEOGRAPHIC INDICATION



Pier delle Vigne was produced for the first time in 1991, and with the exception of the 2002 growing year, has always been a star performer. Its namesake, Pier delle Vigne, was the right-hand man of Frederick II of Swabia and the one who introduced the first red-wine grapes into this area. “His” wine is painstakingly produced from Montepulciano and aglianico grapes grown in our finest vineyards. It is then aged for 24 months in once-used barrels to soften aglianico’s typically aggressive tannins, then the final blend is assembled and the wine receives another year of bottle-ageing. This is a powerful yet elegant wine, one that has become one of Puglia’s most sought-after treasures.

## TECHNICAL INFORMATION

- Grapes: 60% aglianico, 40% Montepulciano.
- Denomination: Murgia Rosso I.G.T.
- Growing area: Border area between Matera and Gravina.
- Soils: Deep, volcanic soils for aglianico, fine-textured, chalky soils for Montepulciano.
- Elevation: 550 metres.
- Vineyard aspect: South-west.
- Training system: Bush-trained for aglianico, vertical for Montepulciano.
- Pruning system: Guyot.
- Vineyard density per hectare: 4,000 on average.
- Crop yield per hectare: 60 q..
- Harvest period: Late October.
- Fermentation: Traditional red wine fermentation in stainless steel at 26°-28°C.
- Fermentation length on skin contact: 20 days.
- Malolactic fermentation: Complete.
- Maturation: 24 months in French Allier 225-litre barrels, one half new, the rest once-used, followed by a year in the bottle.

## SENSORY PROFILE

- Appearance: Opaque, almost impenetrable ruby red.
- Bouquet: Aromas of wild red berryfruit, vanilla, black pepper, tabacco leaf, cinnamon, bitter chocolate.
- Palate: Emphatic, well-ripened fruit, velvety texture, elegant, with a perfect equilibrium between fruit and oak.

## SERVING SUGGESTIONS

- Roast and marinades, aged cheeses, and outstanding sipped by itself as a “vino da meditazione”



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



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