



**BOTROMAGNO**  
VIGNETI & CANTINE

# PRIMITIVO

PUGLIA ROSSO I.G.P.  
PROTECTED GEOGRAPHICAL INDICATION



Primitivo is one of Puglia's most noble and ancient grape varieties. Benedictine monks first imported it into the area in the early 19th century, probably from Croatia. It is trained exclusively to the bush (alberello) method, and its yield per hectare is by nature quite low. Because of their exposition and elevation, the vineyards exhibit a distinctive personality compared to primitivo vineyards elsewhere in Puglia; the wine is not quite as high in alcohol, although it remains powerful in this respect, and it possesses an elegance and fragrance that set it apart from other wines produced from the same grape.

## TECHNICAL INFORMATION

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- Grapes: 100% primitivo.
- Denomination: Rosso - Puglia I.G.P.
- Crop yield per hectare: 65 q.
- Fermentation: Red wine fermentation on the skins for 10 days, at 26°-28°C.
- Fermentation length of skin contact: 20 days.
- Fermentation temperature: 26°- 28°C.
- Malolactic fermentation: Complete.
- Maturation: In stainless steel at controlled temperature for 10 months, followed by 3 months in bottle.

## SENSORY PROFILE

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- Appearance: Luminous, deep ruby red, with purplish rim.
- Bouquet: Fruity aromas of dark cherry, wild cherry, red mulberry, complemented by nuances of vanilla, cinnamon, sage, mint, and tobacco leaf.
- Palate: Velvety smooth, appealing, with medium- body tannins.

## SERVING SUGGESTIONS

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- Charcuterie, medium-aged cheeses, barbecued lamb, wild game.



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