



**BOTROMAGNO**  
VIGNETI & CANTINE

# ROSÈ

SPARKLING WINE BRUT

The Montepulciano grape variety has been grown in the area since 1230, when the Emperor Frederick II of Swabia brought here while building his hunting castle, which is of the same age as his more famous Castel del Monte, just a few kilometres away. This is a rose with a light coloration and a distinctive personality, one of Puglia's iconic wines; these wines, difficult to make, have spread Puglia's fame throughout the globe.

## TECHNICAL INFORMATION

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- Grapes: Montepulciano
- Denomination: V.S.Q. (Quality Sparkling Wine).
- Growing area: Estate vineyards in the Gravina in Puglia area.
- Soils: Sandy, and very chalky.
- Elevation: 500 metres.
- Aspect: Southwest.
- Training system: Vertical.
- Pruning system: Spurred cordon.
- Vineyard density per hectare: 4,200 on average.
- Crop yield per hectare: 80 q.
- Harvest period: First week in October.
- Production process: Second fermentation in stainless steel pressure fermenters (charmat method) at 16° -18°C.
- Malolactic fermentation: None

## SENSORY PROFILE

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- Appearance: Luminous, intense pink.
- Bouquet: Fragrant aromas of strawberry, cherries under liqueur, and mulberry.
- Palate: Rich and complex, with fruit that is almost crunchy and an acid that gives an appealing tanginess.

## SERVING SUGGESTIONS

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- Antipasti, charcuterie, fresh cheeses, tomato soup, and light meats.

## SERVING TEMPERATURE

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10° C



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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)