



BOTROMAGNO
VIGNETI & CANTINE

ROSÈ DI LULÙ

MURGIA ROSATO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



I chose to dedicate this wine to my daughter Lucia Pia, whom her young cousins affectionately call Lulù. A very old vineyard, located at 700 metres' elevation at the highest point in the Gravina area. A very distinctive terroir, consisting of sandy soils of extremely low fertility; the vines must suffer to survive here, and the yield clusters that are few but extraordinarily rich. Rosé di Lulu, a deep pink in appearance, is firmly structured and with an unmistakable personality, one of the iconic wines of Puglia, the region that was first to achieve international success for this difficult to make wine style.

TECHNICAL INFORMATION

- Grapes: 100% Uva di Troia.
- Denomination: Murgia Rosato I.G.P.
- Growing area: The area of Gravina in Puglia.
- Vineyards: Vigna del Trono.
- Soils: Well-drained, low-nutrient sandy subsoils.
- Year planted: Unknown-more than 50 years.
- Elevation: 700 metres.
- Aspect: North-south.
- Training system: Vertical.
- Pruning system: Spurred cordon.
- Vineyard density per hectare: 4,000.
- Crop yield per hectare: 50 q..
- Fermentation: In stainless steel fermenters.
- Fermentation temperature: 14°C.
- Fermentation length: 20 days.
- Malolactic fermentation: Partial.
- Maturation: 4 months in stainless steel.

SENSORY PROFILE

- Appearance: A luminous, deep pink.
- Bouquet: Complex and full fruited, with nuances of liqueur cherries and mulberries.
- Palate: Rich, alluring, multi-layered.

SERVING SUGGESTIONS

- Salami, medium-aged cheeses, lamb stews.



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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