



Botter means wines since 1928. A wide range of products, many of which are made with grapes from native vines in order to underline our multi-territorial approach that spans the whole of Italy, from the North to the South. From the wines of Veneto to those of Sicily and Apulia, our selection traces out a map of Italian oenological culture and taste that reveals a shared passion.

## PRIMITIVO PUGLIA IGT ORGANIC WINE



Grapes:	Primitivo
Appellation:	PUGLIA IGT
Production area:	Apulia Region, Salento area: Province of Lecce, Taranto, Brindisi
Climate:	Warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation
Harvest:	Second half of August
Storage time:	4 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	14% Vol



Intense purple colour



Fruity, with notes of plums cherry marmalade and tobacco; spicy with an aftertaste of cocoa, coffee and vanilla.



This wine has a very solid structure due to the elevated alcohol and the balance between soft tannins and acidity.



Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.

**VINIFICATION:** Vinification is carried out using the traditional "submerged cap" system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics.

During the maturation phase in stainless steel tanks, in wood and bottle, these evolve to reach their highest possible levels. Maceration lasts for 12-15 days at controlled temperatures not exceeding 25°C.

