







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

## ROSSO PUGLIA IGT ORGANIC WINE



Grapes:	Primitivo and Negroamaro, less quantities of Syrah, Merlot and Sangiovese
Appellation:	PUGLIA IGT
Production area:	Apulia Region
Climate:	The climate is 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:	4/5 years
Bottle size:	750 ml
Serving temp.:	18/20 °C
Alcohol content:	13,5% Vol

-  Intense colour, the wine acquires orange hints as it ages
-  This wine has a pleasant, characteristic and ethereal bouquet
-  Dry, velvety, tannic with a perfect balance between soft tannins and acidity. Very fruity, with notes of plums cherry marmalade and tobacco; spicy with an aftertaste of chocolate and vanilla
-  It is excellent served with intense flavour meat dishes, such as roasts, game, spicy salumi and mixed grilled meats. At the end of a meal it can be paired with firm, mature hard cheeses

**VINIFICATION:** The harvested and destemmed grapes have been vinified with 7/8 days of maceration, by using traditional "submerged cap" system, in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. 6 months of aging in barrels before bottling

