



PRODUCER PROFILE

Estate owned by: Beniamino and Alberto
D'Agostino
Winemaker: Goffredo Agostini
Total acreage under vine: 125
Estate founded: 1991
Region: Puglia
Country: Italy

Botromagno Gravina 2014

WINE DESCRIPTION

Produced from 60% Greco and 40% Malvasia, Gravina Bianco is one of Italy's most ancient white wines. Like many of the world's most iconic wines, the grape varieties that traditionally produced this wine originated elsewhere but found their ideal habitat in Puglia. The wine gained DOC status in 1983 and is currently only produced by Botromagno, which has had great success with this wine in multiple export markets. From the 2013 vintage onward, the vineyards that produce Botromagno's Gravina DOP wines are certified Organic.

TASTING NOTES

Brilliant lemon-green in color, playful aromas of green apples and pears are underscored by notes of white peaches and apricots. On the palate, tangy acidity unfolds into a long, harmonious finish.

FOOD PAIRING

A perfect wine with oysters, calamari, sashimi, Asian citrus salads, and grilled seafood.

VINEYARD & PRODUCTION INFO

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| Production area/appellation: | Gravina DOP |
| Vineyard size: | 75 |
| Soil composition: | Calcareous Clay-Loam |
| Vines/acre: | 1,400 |
| Yield/acre: | 3.2 tons |
| Harvest time: | October |
| First vintage of this wine: | 1991 |
| Certified Eco-Friendly Practices: | USDA Certified Organic Grapes |
| Certified Organizations: | USDA |

WINEMAKING & AGING

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|-----------------------------------|-------------------------|
| Varietal composition: | 60% Greco, 40% Malvasia |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 15 days |
| Fermentation temperature: | 57-61 °F |
| Maceration technique: | Pumpovers |
| Type of aging container: | Stainless steel tanks |
| Length of aging before bottling: | 4 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13% |
| pH level: | 3.4 |
| Residual sugar: | 1.8 g/L |
| Acidity: | 5.5 g/L |
| Dry extract: | 20.1 g/L |