



## PRODUCER PROFILE

Estate owned by: Beniamino and Alberto  
D'Agostino  
Winemaker: Goffredo Agostini  
Total acreage under vine: 125  
Estate founded: 1991  
Winery production: 5,000 Bottles  
Region: Puglia  
Country: Italy

## Botromagno Gravisano 2000

### WINE DESCRIPTION

This wine is made from 100% Malvasia Bianca. After harvest, the grapes are left to dry on straw mats for one month and then softly pressed and lightly macerated. Fermentation is carried out in new small French barrels and the fermented wine ages in barrel for three to six months prior to an additional year in bottle. This wine is named for a varietal that was once found in Gravina but is now extinct. Documents from the 1700s mention a vine called Gravisano, from which very small amounts of a rich and sweet wine were made for special occasions.

### TASTING NOTES

Intense gold in color, Gravisano is rich and dense, with mellow aromas of toasted nuts, honey, and nutmeg. Its seductive softness is nicely backed by a pleasant acidity.

### FOOD PAIRING

Gravisano is excellent on its own as a meditation wine, but also recommended with light desserts, almond biscotti and aged cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Murgia IGT
Vineyard name:	Various vineyards
Vineyard size:	25
Soil composition:	Clay
Training method:	Spur-pruned Cordon
Elevation:	1,115-1,314 feet
Vines/acre:	1,538
Exposure:	Northern/Southern
Year vineyard planted:	1967-1977
Harvest time:	October
First vintage of this wine:	1991
Bottles produced of this wine:	5,000

### WINEMAKING & AGING

Varietal composition:	100% Malvasia Bianca
Fermentation container:	Barriques
Length of alcoholic fermentation:	45 days
Fermentation temperature:	68 °F
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French oak: Allier
Length of aging before bottling:	3-6 months
Length of bottle aging:	12 months

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	90 g/L
Acidity:	5.2 g/L