



PRODUCER PROFILE

Estate owned by: Beniamino and Alberto
D'Agostino
Winemaker: Goffredo Agostini
Total acreage under vine: 125
Estate founded: 1991
Winery production: 3,500 Bottles
Region: Puglia
Country: Italy

Botromagno Poggio al Bosco 2015

WINE DESCRIPTION

A distinctive cru wine produced from Greco and Malvasia grapes grown in an ecologically pristine area on the border of the Bosco Difesa Grande, recognized as Puglia's most important "green lung." It was planted in 1991 with the specific goal of producing grapes of exceptional quality. The soil and terroir are reflective of Bordeaux, with abundant pebbles and gravel below chalky topsoil. From the 2013 vintage onward, the vines that are the source of Botromagno's Gravina DOP wines are certified organic.

TASTING NOTES

Deep straw-yellow in color, aromas of apples and peaches are complemented by notes of honeyed melon. On the palate, fruit-forward flavors are balanced by a racy acidity, making the wine both versatile and ageworthy.

FOOD PAIRING

Try this unforgettable white wine with cedar-grilled salmon, shrimp sautéed with garlic, lemon, and parsley, veal milanese, or tom yum soup,

VINEYARD & PRODUCTION INFO

Production area/appellation:	Gravina DOP
Vineyard name:	Vigna del Bosco
Vineyard size:	13
Soil composition:	Pebbly, Calcareous Clay-Loam
Training method:	Guyot
Elevation:	1,980 feet
Vines/acre:	2,000
Yield/acre:	2 tons
Exposure:	Southern / Western
Year vineyard planted:	1991
Harvest time:	September-October
First vintage of this wine:	2008
Bottles produced of this wine:	3,500
Certified Eco-Friendly Practices:	USDA Certified Organic Grapes
Certified Organizations:	USDA

WINEMAKING & AGING

Varietal composition:	60% Greco, 40% Malvasia
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	61-64 °F
Maceration technique:	Racking
Type of aging container:	Stainless steel tanks
Size of aging container:	100 HL
Length of aging before bottling:	4-5 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	1.4 g/L
Acidity:	5.9 g/L
Dry extract:	20.6 g/L