



## PRODUCER PROFILE

Estate owned by: Beniamino and Alberto D'Agostino  
Winemaker: Goffredo Agostini  
Total acreage under vine: 125  
Estate founded: 1991  
Winery production: 40,000 Bottles  
Region: Puglia  
Country: Italy

## Botromagno Gravina 2020

### 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.

Total area: 12.40 ha

Grape varieties: Greco di Tufo, Greco Mascolino, Greco Feminino, Fiano

Elevation: 500 metres

Soil profile: Medium-fertile clays, with medium-textured limestone substrate

Aspect: North-south

Training system: Spurred cordon-Pergola

Vineyard density: 4,500 vines per hectare

Year planted: 2001-2004

### 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

Production area/appellation:	Gravina DOP
Vineyard name:	zingariello
Vineyard size:	30
Soil composition:	Calcareous
Training method:	Pergola/Arbor-trained Guyot
Elevation:	1,600 feet
Vines/acre:	10000
Yield/acre:	3.2 tons
Exposure:	Southwestern
Year vineyard planted:	2001
Harvest time:	end of september
First vintage of this wine:	1991
Bottles produced of this wine:	40,000
Average Wine Age:	18
Certified Eco-Friendly Practices:	USDA Certified Organic Grapes
Certified Vineyards:	yes
Certified Organizations:	USDA

### WINEMAKING & AGING

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
Total SO2:	95 mg/L

### ANALYTICAL DATA

Alcohol:	12.35%
pH level:	3.45
Residual sugar:	2.2 g/L
Acidity:	5.2 g/L
Dry extract:	18.8 g/L