



PRODUCER PROFILE

Estate owned by: Beniamino and Alberto
D'Agostino
Winemaker: Goffredo Agostini
Total acreage under vine: 125
Estate founded: 1991
Winery production: 3,000 Bottles
Region: Puglia
Country: Italy

Botromagno Gravisano 2018

WINE DESCRIPTION

Sweet passito wines play an important role in the history of the Gravina region of Puglia. Traditionally, these were made from ancient Gravisano grapes leftover from the regular harvest that were dried on the vines. Not wanting to waste anything, the farmers used these leftovers to make a limited batch of sweet ambrosia which could be offered to valued guests during festivals throughout the year. Gravisano grapes have long since become extinct, but the legend lives on in the name of this wine. Today, Gravisano is made from Malvasia grapes that are sun-dried on racks for 30-40 days, resulting in a wonderful and balanced dessert wine.

TASTING NOTES

Rich amber in color with seductive aromas of orange zest, candied apricots, caramel, toffee and toasted almonds. Sweet on the palate but perfectly balanced by its zesty acidity, this wine offers lovely complexity of flavors and a long, luscious finish.

FOOD PAIRING

Pair with hard cheeses, marzipan or honeyed desserts, almond cakes or cookies.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various vineyards in Gravina and Spinazzola
Vineyard size:	13
Soil composition:	Calcareous Clay-Loam with Tuffa
Training method:	VSP
Elevation:	1,800 feet
Vines/acre:	1,800
Yield/acre:	0.7 tons
Exposure:	Northern/Southern
Harvest time:	October
First vintage of this wine:	1992
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	100% Malvasia Lunga
Fermentation container:	Barriques
Length of alcoholic fermentation:	30 days
Fermentation temperature:	61 °F
Maceration technique:	Punchdown
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French: Allier
Length of aging before bottling:	24 months in barriques and 12 months in stainless steel
Total SO2:	120 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	140 g/L
Acidity:	5.9 g/L
Dry extract:	30 g/L