



BOTROMAGNO
VIGNETI & CANTINE

5 UVE BIANCHE

MURGIA BIANCO IGP
INDICAZIONE GEOGRAFICA TIPICA



Equal proportions of five grapes, each different from the others as to tradition, vineyard layout and elevation, go to make up this unique blend. Created almost by chance, it shows how tradition and innovation can meld together and yield perfection.

TECHNICAL INFORMATION

- Grapes: Greco, Fiano, Chardonnay, Verdeca, and Malvasia
- Denomination: Bianco - Murgia IGT
- Growing area: Vineyards in the Gravina in Puglia area; grapes selected from vineyards on high hillslopes at 500 metres' elevation.
- Training system: Vertical trellising.
- Pruning system: Guyot and spurred cordon
- Vineyard density: Average of 4,000 vines/ha.
- Vineyard yield: 70 quintals/ha
- Fermentation: In steel tanks at 14-16°C.
- Fermentation length: 15 days
- Malolactic fermentation: No
- Maturation: Sur lie in steel tanks for 4 months.

SENSORY PROFILE

- Appearance: Intense straw yellow with greenish highlights
- Bouquet: Fragrances of apple, white peach, banana, pineapple, flanked by pink grapefruit and other citrus
- Palate: Emphatic personality, velvety mouthfeel, rich, fragrant, and intense

SERVING SUGGESTIONS

- Sushi and sashimi, tempura, shellfish, savoury soups, and soft cheeses

SERVING TEMPERATURE

10° C



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