



BOTROMAGNO
VIGNETI & CANTINE

EFFE VERDECA

EFFE MURGIA BIANCO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



Verdeca and Gravina, an indissoluble partnership. This long-traditional local grape yields an elegant, modern-styled wine, medium-bodied, crisp, fresh, and intriguing.

TECHNICAL INFORMATION

- Grape: 100% Verdeca
- Denomination: IGP Murgia Bianco
- Growing area: Padreterno quarter, in the area of Gravina in Puglia
- Soils: Limestone-tuff substrata
- Year vineyard planted: 2015
- Vineyard elevation: 450 metres
- Vineyard aspect: Southwest
- Training system: Trellised
- Pruning system Guyot
- Vineyard density: 4,000 vines per hectare
- Vineyard yield: 60 q. grapes per hectare
- Harvest period: Mid-September
- Fermentation: In stainless-steel tanks at 16-18°C.
- Fermentation period: 15 days
- Malolactic fermentation: None
- Maturation: In steel for 3 months, then in the bottle for a further 3 months

SENSORY PROFILE

- Appearance: Greenish-tinged straw yellow
- Bouquet: Fragrant spring wildflowers, box hedge, and acacia blossoms, melding into notes of citrus and mandarin
- Palate: Delicately aromatic, crisp, fruit-rich, with a lengthy progression and finish

SERVING SUGGESTIONS

- Delicious with raw seafood, amazing with red prawns tartare

SERVING TEMPERATURE

- 8-10° C.



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Botromagno Società Agricola a Responsabilità Limitata
via Archimede, 24 - 70024 Gravina in Puglia (Ba) Italy
tel. + 39 080 3265865 - fax + 39 080 3269026 - info@botromagno.it