



**BOTROMAGNO**  
VIGNETI & CANTINE

# GRAVINA

GRAVINA - BIANCO D.O.P.  
DENOMINAZIONE DI ORIGINE PROTETTA  
MADE WITH ORGANIC GRAPES



One of Italy's most ancient white wines, whose production goes as far back as the 6th century BC. The grape varieties that traditionally produce it were brought from Asia Minor and found here their ideal habitat. The wine gained D.O.P. status in 1983 and is currently produced only by Botromagno, which exports it to more than 11 countries worldwide.

## TECHNICAL INFORMATION

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- Grapes: 60% Greco, 40% Malvasia, with smaller amounts allowed of Fiano and Bianco di Alessano.
- Denomination: Gravina D.O.P.
- Crop yield per hectare: 80 q.
- Fermentation: In stainless steel fermenters at controlled temperature.
- Fermentation temperature: 14° o -16° C.
- Fermentation length: 15 days.
- Malolactic fermentation: None.
- Maturation: Four months in stainless steel.

## SERVING SUGGESTIONS

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- Appearance: A sparkling straw-yellow, with greenish highlights.
- Bouquet: Fragrant and fruity, with apple, peach, apricot, and pineapple.
- Palate: Crisp and delicious, with a tangy vein of acidity and long, leisurely progression.

## SERVING SUGGESTIONS

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- Oysters, raw fish and shellfish, spicy soups, Asian cuisine, light meats.



[www.botromagno.it](http://www.botromagno.it)



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