



**BOTROMAGNO**  
VIGNETI & CANTINE

# GRAVISANO

MALVASIA PASSITA - MURGIA BIANCO I.G.P.  
PROTECTED GEOGRAPHICAL INDICATION



A passito wine that plays an intimate role in the history of our area. Our old folk tell us that up to a few centuries ago among the vinerows of our vineyards a different grape grew as well, probably a clone of greco, which ripened early and dried right on the vine. Guided by ancient prudence, the farmers let nothing go to waste, and so these semi-dried grapes were fermented separately; they yielded just a few litres of sweet wine, which was then offered to valued guests during festivals throughout the year, to accompany our traditional almond biscuits. The grape was known in dialect as gravisano. This legendary grape has disappeared, and we have not been able to recover it, but our research has shown that if we dry our malvasia grapes on reed mats they will give us a wonderfully-smooth, fragrant nectar, sweet but never cloying. First produced in 1992, it now plays an important role in the world of sweet wines.

## TECHNICAL INFORMATION

- Grapes: Malvasia lunga.
- Denomination: Murgia Bianco I.G.P.
- Growing area: Exceptional vineyards in the area of Gravina and Spinazzola.
- Training system: Vertical.
- Pruning system: Guyot.
- Vineyard density per hectare: 4,500 on average.
- Drying method: 40-60 days on reed mats.
- Dried grape yield per hectare: 18 q..
- Fermentation: In new French Allier 225-litre oak barrels, at 16°C.
- Fermentation length: 30 days.
- Malolactic fermentation: None.
- Maturation: Two years in Allier oak barrels and in stainless steel tanks for 12 months.

## SENSORY PROFILE

- Appearance: Deep gold yellow.
- Bouquet: Generous, rich aromas of raisins, candied fruit, lily of the valley, with subtle hints of citronella.
- Palate: Not at all cloying or heavy, it shows beautiful balance between sweetness and acidity, a pleasant crispness and complex, full flavours.

## SERVING SUGGESTIONS

- With the traditional almond or almond paste biscuits, or with soft cheeses and acacia blossom honey; outstanding when sipped by itself as a “vino da meditazione.”



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



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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](mailto:info@botromagno.it)