



**BOTROMAGNO**  
VIGNETI & CANTINE

# POGGIO AL BOSCO

GRAVINA- BIANCO D.O.P.  
PROTECTED GEOGRAPHICAL INDICATION



A distinctive cru wine produced from the grapes of a single vineyard, located in an ecologically pristine area at the border of the Bosco Difesa Grande, Puglia's most important "green lung." It was planted in 1991 at an elevation of 600 metres with the specific goal of producing grapes of exceptional quality. The vines are planted at a density of 5,000 vines per hectare and trained with the Guyot system; the planting material came from a 10-year project of clonal selection, in collaboration with the University of Crop Science of Basilicata. The soils are Bordeaux type, with abundant pebble and gravel, and the location enjoys wide day-night thermal ranges and excellent ventilation.

## TECHNICAL INFORMATION

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- Grapes: Greco mascolino, greco, malvasia.
- Denomination: Gravina- White D.O.P.
- Growing area: Difesa Grande, Gravina in Puglia area.
- Vineyard: Vigna del Bosco.
- Soils: Chalky, Bordeaux-style pebbly subsoil
- Year planted: 1991.
- Elevation: 600 metres
- Aspect: Southwest.
- Training system: Vertical
- Pruning system: Guyot.
- Vineyard density per hectare: 5,000 vines.
- Crop yield per hectare: 50 q.
- Harvest period: End of September-early October.
- Fermentation: In stainless steel at 16°-18°.
- Fermentation length: 15 days.
- Malolactic fermentation: None.
- Maturation: 4-5 months in stainless steel on the lees, then 4 months in bottle.

## SENSORY PROFILE

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- Appearance: Deep straw-yellow.
- Bouquet: Aromas of apple, peach, melon, and honey.
- Palate: Fruity, aromatic, and showing a judicious acidity.



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