



BOTROMAGNO
VIGNETI & CANTINE

VERDECA DI GRAVINA

QUALITY SPARKLING WINE



A manuscript of 1871, still preserved in the Fondazione Pomarici Santomasi museum, sang the praises of a sparkling wine that was considered every bit the rival of the wines of France. This was called Verdeca di Gravina, named not after the grape variety of the same name but because of its striking greenish highlights (verde means green in Italian). Famous throughout the entire area, it was produced, almost unconsciously, in an effervescent version: the wine from various areas --Greco, Malvasia e Bianco di Alessano--, was sealed in bottles and placed in rock-hewn cellars, whose cold temperatures preserved the wine's residual sugar, so that the wine would later re-ferment and produce a slight fizziness that increased the wine's appeal. Today we continue the tradition, utilising the malvasia grape. The result is a lovely, crisp wine whose delicate, leisurely cascade of bubbles gives it a creamy texture.

TECHNICAL INFORMATION

- Grapes: Verdeca.
- Denomination: V.S.Q. (Quality Sparkling Wine).
- Growing area: Estate vineyards in the Gravina in Puglia area.
- Soils: Sandy, and very chalky.
- Elevation: 500 metres.
- Aspect: Southwest.
- Training system: Vertical.
- Pruning system: Spurred cordon.
- Vineyard density per hectare: 4,200 on average.
- Crop yield per hectare: 80 q.
- Harvest period: First week in October.
- Production process: Second fermentation in stainless steel pressure fermenters (charmat method) at 16° -18°C.
- Malolactic fermentation: None

SENSORY PROFILE

- **Bead:** Long-lingering bead of pin-point bubbles.
- **Bouquet:** Bread crust, yeast, pineapple, blossoms
- **Palate:** Light-bodied, aromatic, with generous fruit.

SERVING SUGGESTIONS

- Outstanding aperitif, and delicious with petits fours and cakes.



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