



PODERI
D'AGOSTINO
ORGANIC WINERY & VINEYARDS

GRAVINA

GRAVINA- BIANCO D.O.P.
PROTECTED ORIGIN DENOMINATION



One of Italy's most ancient white wines, whose production goes as far back as the 6th century BC. The grapes are handpicked from estate vineyards Organically trained; The wine gained DOP status in 1983 and is currently produced only by D'Agostino family. It's widely considered the best white wine from Puglia.

TECHNICAL INFORMATION

- 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°-16°C.
- Fermentation length: 15 days
- Malolactic fermentation: None
- Maturation: Four months in stainless steel

SENSORY PROFILE

- 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

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



www.poderidagostino.it



www.botromagnovini.it

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