

LAND & TASTING EXPERIENCE

WINETASTING & APERITIV_ Gravina

talea
COLLECTION

TCE088



Puglia is too often associated with red wines; yet it is a land capable of producing outstanding whites. The Murge, stretching across the central-eastern part of the region, are now recognised as the cradle of Apulian white wines. Characterised by a rugged landscape, with limestone formations dating back to the Cretaceous period and a marked presence of karst phenomena—both underground and surface—such as dolines, sinkholes, ravines and caves, this area reveals itself as an exceptionally suited habitat for the cultivation of white grape varieties. Minutolo is a grape that has always been part of Apulia's ampelographic heritage: documented since the 19th century, it is now considered one of the most fascinating varieties, thanks to a long and meticulous journey of rediscovery and enhancement undertaken by the winery you will have the privilege to visit. The name "Minutola", historically mentioned in the province of Bari, has long been reported by several authors as a synonym for Fiano, Fiana or Moscatella—aromatic varieties traditionally grown in Apulia. It is now clear, however, that this association is inaccurate: Minutolo identifies a distinct native Apulian grape, defined by its unique and expressive aromatic profile. Likewise, the name "Moscatellina", cited as a synonym of the Apulian Fianello by Antonio Jatta in 1889, is accompanied by an unmistakable ampelographic description: "seven-lobed leaf with deep sinuses and very sharp serration; aromatic flavour." Far more than a simple vineyard, this estate represents a true outpost of biodiversity, where some of the last ancient vines of this variety still survive, predating the classification of modern clones. The tour will lead you through the rows of this timeless vineyard, culminating in a tasting of three or four wines, accompanied by a selection of local cured meats and cheeses.

Estimated activity time: from 50' to 1 h and 15'

Operating from April till November, Monday to Saturday from 09.00 to 3.00 pm notice 7 days.

Reservations: credit card required as guarantee

Cancellation policy: Free cancellation up to 3 working days prior to departure. From 2 days before: 100% penalty.

WINE TASTING - shared experience - 50 minutes - price per person Tour & Wine-tasting - 3 labels and tagliere of local cured meats and cheeses.	€30,00
WINE TASTING - shared experience - 1 ora e 15 minuti - price per person Tour & Wine-tasting- 4 labels and tagliere of local cured meats and cheeses	€ 40,00
CAR max 2 pax - FULLDAY Matera & vineyard in Gravina - 7 h	€ 575,00
VAN max 7 pax - FULLDAY Matera & vineyard in Gravina - 7 h	€ 640,00
Supplement Extra SERVICE per hour - to be paid on the spot	€ 55,00
Professional Guide Service - FD 7 h	€ 350,00
Supplement Extra SERVICE per hour - to be paid on the spot	€ 40,00

All prices are VAT included