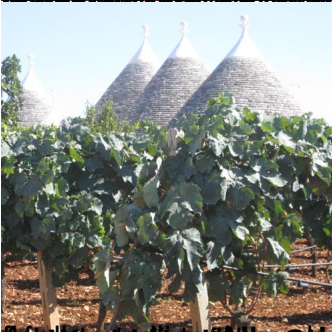




This trip into the white wine areas of Puglia begins in **Gravina in Puglia** (Bari Province), and moves from the **Gravina a Doc** territory to the **Itria Valley** vineyards, which produce the **Locorotondo** and **Martina Franca Doc** wines.

This part of Puglia is ideally suited to varieties like **Greco, Malvasia Bianca, Verdeca, Bianco di Alessano** and **Fiano**; the special climate and marked differences between day and night-time temperatures give wines their intense fruity and floral fragrances. Red varieties like Nero di Troia and Primitivo are less common in this part of Puglia, but are much appreciated for the definite character of their wines.



side, the typical Murgian bread is a large, round loaf, often topped with olive oil and herbs.

the traditional Murgian wine is made from the Primitivo grape, which is known for its high acidity and tannin content.

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