

# OTTO UVE

**GRAGNANO**

DELLA PENISOLA  
SORRENTINA

DENOMINAZIONE DI ORIGINE CONTROLLATA



## CAMPANIA REGION

<b><u>ESTATE</u></b> :	SALVATORE MARTUSCIELLO
<b><u>WINE</u></b> :	GRAGNANO "OTTOUVE"
<b><u>GRAPE</u></b> :	Piedirosso, Aglianico, Sciascinoso, Suppezza, Castagnara, Olivella, Sauca, Surbegna
<b><u>REGION</u></b> :	Campania – On the Sorrento Peninsula
<b><u>CITY</u></b> :	Pozzuoli – Naples.
<b><u>SOIL</u></b> :	Predominantly volcanic, with clay and limestone intrusions.
<b><u>TASTING NOTES</u></b> :	<b><u>COLOR:</u></b> Very dark red color with purple reflections and a delicate violet foam <b><u>NOSE:</u></b> Very intense with predominant scents of violets, roses, strawberries and raspberries <b><u>TASTE:</u></b> Definitely dry, yet light bodied and very persistent flavor. The first impact is its freshness sustained by its acidity which underlines its structure. Very refreshing also due to the service temperature of 46° F

## **COMMENTS** :

Gragnano is by far the red wine of Naples, celebrated in various poems, folk songs and many iconic movies! The most famous one is the 1954 comedy "Misericordia e Nobiltà" (Misery and Nobility) starring "Totò" who stated: "...se non è Gragnano, desisti!" (... "if ain't Gragnano, give it up"!).

Martusciello Family was the one that in the early '60s encoded this wine, setting the rules for the production, defining the allowed grape varieties and defining the limit of the area of production. Basically, establishing the appellation of Gragnano della Penisola Sorrentina DOC.

We can say that the Martusciello family is the "mother of the Gragnano" appellation. Up today, Martusciello is considered the best Gragnano available in Naples and can be found in the most famous Neapolitan Pizzeria both in Italy and abroad. Salvatore Martusciello is the only producer of Gragnano that still uses all the 8 native varieties listed in the DOC, that is why he called his wine OTTO-UVE or the EIGHT-GRAPES.

Those eight grapes represent the most ancient flavors of the Sorrento Peninsula and Salvatore mission is to keep them alive pursuing a very long and almost forgotten tradition.

Ideal companion for pizza, but perfect with any kind of fried food. I personally love it on its own, as refreshing and exotic drink in the middle of a hot afternoon. Do not forget to chill it before drinking...very good also on the rocks!!! Service temperature 46°F.

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selections

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