Madama Giovanna

Termine Grosso · 2022



REGION	Calabria
APPELLATION	IGT
GRAPE	Greco Bianco, Ansonica, Pecorello
TYPE	White
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Calabria Greco, Ansonica, Pecorello Flowers. Citrus Fresh. Fuller Body.

FOOD PAIRINGS

Prosciutto and melon, Oysters, Roast chicken

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■□□□□
Fruit	■■■□□

ABOUT THE WINE

Indulge in the elegance of Calabria with our exquisite Italian white wine, a masterful blend of three indigenous grapes: Greco Bianco (70%), Ansonica (20%), and Pecorello (10%). This carefully crafted combination results in a wine that showcases a beautiful light yellow color, enhanced by delicate green highlights. Its appearance alone invites you to explore the vibrant character held within each bottle. As you bring the glass closer, your senses awaken to a delicate and inviting bouquet. The aroma is rich with notes of cyclamen flowers, zesty citrus fruits, and the fresh, herbaceous scent of Mediterranean herbs. These scents create a lively and refreshing experience, perfectly reflecting the sunny, coastal terroir of Calabria where the grapes are grown. On the palate, this wine delights with a fresh, fruity, and velvety texture. Its balanced acidity and smooth finish make it easy to enjoy, whether you're a seasoned wine lover or just beginning to explore Italian whites. The flavors capture the essence of Calabria's rich winemaking heritage, combining tradition with a modern, approachable style. Food Pairing: This elegant white blend is incredibly versatile in the kitchen. It pairs beautifully with a variety of seafood dishes such as grilled calamari, lemon-infused shrimp, and light fish preparations. It also complements fresh, crisp salads, creamy goat cheese, and herbaceous light pasta dishes. Whether you're planning a formal dinner or a casual meal, this wine adds sophistication and balance to your table.