



**TERMINE GROSSO**<sup>®</sup>  
VIGNETI E CANTINA

# TERMINE GROSSO

- IGP CALABRIA BIANCO - BIO - ORGANIC

## JXP (Joy for People)

100% Pecorello

*Termine Grosso's origins may be of recent history, but the art of wine making for this family of farmers has been around for generations. Located in Calabria, Italy near the Ionian Sea, Termine Grosso winery is named after the district where this family's commercial farm is located.*



The winery grows predominately local and native grapes from the region, but also cultivates some international varieties that have acquired special characteristics from the area. The grapes are produced utilizing organic farming methods and using manure from the farm. All the work performed in the vineyards is carried out by hand. The vineyards cover an area of about 21 acres with a high planting density which reduces the grape yield per plant thus improving the quality of the grape. The vineyards, which are situated about 60 meters above sea level, are comprised mostly of clay soil. This is also a characteristic of the countryside around the farm. Thanks to the commitment and experience gained over the years, the family still plays a role in the agricultural economy of the area. In addition to wine making, Termine Grosso is actively focused on grain cultivation and animal husbandry. The family raises cattle, sheep and goats while also taking pride in horse breeding. Century old olive groves and holiday cottages, which have long been a family tradition, are still cared after today. The winery has hill reservoirs that were created about 20 decades ago to water the sheep. The preservation of these bodies of water has led to the creation of a natural habitat where wild ducks and other species now live.

**JXP Classification:** IGP – White wine

**Appellation:** Calabria, Italy

**Grape Variety:** 100% Pecorello

**Process:** De-stemming and gentle grape crushing. Maceration on the skins for about 3-4 days with soft pressing, followed by fermentation at a controlled temperature. Wine is refined for about 6 months in stainless steel tanks and then an additional 3 months in the bottle.

**Characteristics:** A pale, yellow straw in color with greenish hues. The bouquet offers strong tropical notes. On the palate it is fresh and savory with harmonic notes.

**Pairing:** Ideal as an aperitif. It goes extremely well with shellfish and other seafood dishes as well as with delicate cheeses. Best served between 48-54° F.

