TERMINE GROSSO®
VIGNETI E CANTINA

Termine Grosso - IGP Calabria Bianco - BIO - Organic

MADAMA GIOVANNA

Termine Grosso's origins may be of recent history, but the art of winemaking for this family of farmers has been in existence 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.

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The winery grows predominantly 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 grapes. 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 winemaking, 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 for 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.

Classification:	IGP – White wine
Appellation:	Calabria, Italy
Grape Variety:	Greco Bianco 70%, Ansonica 20%, Pecorello 10%
Process:	De-stemming and gentle whole grape bunch crushing. Cold maceration for about 5 days, soft pressing, followed by fermentation at a controlled temperature in stainless steel vats. Aging in stainless steel vats on the fine lees for approximately 3 months before being bottled.
Alcohol:	13% by volume
Characteristics:	Light yellow in color with green highlights. A bouquet of delicate aromas consisting of cyclamen flower, citrus, and fresh herbs. Offers a richness of fruit, and a velvety flavorful nice finish on the palate.
Pairing:	Ideal as an aperitif. It goes extremely well with fish fillets and various seafood dishes. Best served between 46-50° F.

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