

DONNA GIOVANNA

CALABRIA

Indicazione Geografica Tipica BIANCO

Grape Varietal: White Greco of late harvest.

Production area: Calabria, east centre in the province of Crotona, area "Timpa Bianca" located in Ciro Marina

Soil: clayey, calcareous.

Altimetry: from 200 to 300 metres above sea level.

Plant breeding system: espalier with a density of understocks of 5600 plants per hectare.

Climate: Mediterranean, with mild winters and warm and dry summers.

Grape harvest: manual, last week of October with overripe grapes. Yield per hectare of grapes: 50 - 60 quintals.

Vinification: destalking pressing, soft pressing, yield in must flower 50% on the grapes.

Ripening: for five months in the new French durmast barriques.

Refining: two months in bottles at a controlled temperature.

Colour: straw yellow with soft green reflexions.

Scent: delicate, floral, with light notes of dried apricot.

Flavour: ample, full-bodied, pleasantly fruity with a persistent final of citrus and passionfruit.

Alcohol by Volume: 13%

Gastronomic coupling: excellent aperitif, enhanced by a first course based on fish, crustaceans and shellfish.

Service temperature: 8-10°C.

