



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

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.

## MADAMA GIOVANNA

- 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. Ageing in stainless steel vats on the fine lees for approximately 3 months before being bottled.
- Alcohol:** 12 – 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 fresh, fruity and velvety flavor.
- 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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