



# GIOVA

## GRECO IGP LAZIO BIANCO

Crispy, bone dry, white blossom and a slightly toasted nuts note.

Fine and elegant medium body wine enriched by the classic and spicy vulcano marker. To drink at galas or in a jazz club in Paris.

### ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 13,5% vol.

**VARIETAL:** Greco 100%

**VINEYARD:** Guyot vines 25 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind.

**HARVEST:** Early september

**FERMENTATION:** Very soft pressing, selected yeasts, in temperature-controlled steel tanks (14.5-15 °C)

**AGEING:** Aged 4 months in steel then refined 3 months in bottle

**NOSE:** Crispy, bone dry, white blossom and a slightly toasted nuts note.

**CHARACTER:** Fine and elegant medium body wine enriched by the classic and spicy vulcano marker. Piquant perfect to be matched with Buffalo mozzarella and tomatoes, grilled fish with lemon and olive oil, fried calamari. A smoky sweet tannic finish perfect with cheese and charcuterie.

**OCCASION:** To drink at galas or in a jazz club in Paris.

**PRODUCTION:** Entirely produced and bottled by Merumalia, 2.000 bottles

**BOTTLE:** 750 mL Tapered Bordeaux bottle

**SUSTAINABILITY:** Net bottle weight 500 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar