

KALAVRÌA

I.G.T. CALABRIA PASSITO

With its shimmering golden hue that gently fades towards amber, Kalavria presents an aromatic bouquet that embraces notes of orange blossom honey and candied orange peel, wrapped in delicate hints of almond, spices and laurel.

Served at a cool temperature, between 10 and 12 °C, it reveals a balanced sweetness on the palate, enriched by persistent fruity notes. This wine blends beautifully with the finest pastries and hard and aged cheeses, giving an unforgettable sensory experience that celebrates the authenticity and richness of Calabrian flavors.



GRAPES USED: Greco Bianco

ZONE OF PRODUCTION: province of Reggio Calabria

PICKING PERIOD: end of September

COLOUR: tending to amber

CHARACTERISTICS: hints of orange blossom honey, candied orange and almond with notes of spices and laurel

ALCOHOLIC GRADE: 15,5% Vol.

SERVING TEMPERATURE: 10-12 °C

SUITABLE WITH: it goes well with pastries and hard and aged cheeses