



SEMELE

I.G.T. CALABRIA BIANCO

This extraordinary wine, the result of a delicate cold pressing of 60% Greco Bianco and 40% Malvasia grapes, comes to life in the province of Reggio Calabria, with a harvest that takes place towards the end of September. It is distinguished by its pale straw yellow color, while its aromatic and fresh notes give a unique sensory experience.

Semele is combined with refinement and versatility with seafood salads and pasta dishes based on fish and shellfish. It is also excellent in combination with white meat, grilled fish and fried food, offering an extraordinary tasting on every occasion.

GRAPES USED: Greco Bianco 60%, Malvasia 40%

ZONE OF PRODUCTION: province of Reggio Calabria

PICKING PERIOD: end of August

COLOUR: light yellow

CHARACTERISTICS: pleasantly aromatic and fresh

ALCOHOLIC GRADE: 12,5% Vol.

SERVING TEMPERATURE: 10-12 °C

SUITABLE WITH: ideally served with seafood salad and pasta courses with fish and shellfish, perfect with white meats, boiled, grilled and fried fish