



**GIOVA**, Merumalia's solo **Greco**, takes on the minerality of the soil, it presents itself on the nose with hints of pear, almonds and elegant floral notes of acacia. On the palate it is fresh with the characteristic acidity. This autochthonous grape grows on a volcanic soil, respecting the nature and the environment. The vineyard are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. GIOVA grapes production has an upper limit of 8 tons per hectar (much less then permitted). Grapes are pressed very softly in inert environment. To limit the generation of sulphites, the fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is ageing in inox and in bottle.

**VINTAGE - ALCOHOL:** 2019 – 13 % Vol.

**GRAPE VARIETY:** Greco 100%

**VINEYARD:** Spurred cordon, > 4000 vines/ha Average height above sea level: 190 m Exposure: Est-West

**HARVEST PERIOD:** Starting of September

**FERMENTATION:** Gentle pressing, selected yeasts, in inox tanks at controlled temperature (14,5-15°C)

**PRODUCTION:** Produced & Bottled by Merumalia Soc. Agr. 500 bottles

**AGEING:** 4 months in inox, 3 months in bottle

**COLOUR:** Shining straw yellow

**CHARACTER:** Mineral, fresh

**NOSE:** intense, acacia flowers

**TASTE:** Nice acidity and good persistence, balanced saltiness

**PAIRING:** fish-based dishes, cheeses

**SERVICE TEMPERATURE:** We recommend to serve it at 10°- 12° C