Luna Piena Rose

Termine Grosso · 2022



REGION	Calabria
APPELLATION	IGT
GRAPE	Gaglioppo
TYPE	Rosé
ALCOHOL	13.5%
BOTTLE	750 ml

TASTING NOTES

Party Time – Take Me to a Date Calabria Gaglioppo Raspberry. Flowers. Dry. Persistent Flavor.

FOOD PAIRINGS

Salumi board, Watermelon and feta, Margherita pizza

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■■□□□
Fruit	■■■□□

ABOUT THE WINE

Experience the true spirit of Calabria with our exquisite Italian Rosé wine, crafted solely from the indigenous Gaglioppo grape. This grape is a proud symbol of the region and lends the wine its beautiful bright pink claret color, deeper than typical rosés thanks to the grape's naturally darker skin. Despite its rich color, the wine remains dry and refreshing, offering a clean and crisp profile without any hint of sweetness. The aroma greets you with a complex bouquet of ripe red fruits, where juicy raspberries stand out. These fruity notes blend seamlessly with delicate floral hints and subtle spices, creating an inviting and elegant scent. As you take a sip, the palate is met with a full, balanced, and harmonious taste that lingers pleasantly. Each glass delivers a persistent flavor that truly honors Calabria's unique terroir and the skillful hands that craft this wine. This Calabrian Rosé is remarkably versatile when it comes to food pairing. It shines alongside grilled fish, fresh seafood salads, and light Mediterranean dishes. The wine's acidity and vibrant fruitiness also complement lean meats such as roasted chicken and pork tenderloin perfectly. Moreover, it pairs wonderfully with seasonal vegetables and simple pasta dishes, making it a fantastic option for spring and summer meals that emphasize freshness. Whether you're enjoying a casual outdoor lunch or an elegant dinner, this Rosé adds a touch of brightness and sophistication to your table.