



# hemispheres

## 2024 Calvari Organic Pinot Grigio I.G.T.

### Wine Summary

A crisp and balanced Sicilian Pinot Grigio with bright apple and pear notes. Fresh citrus and floral elements meet medium acidity in an organically farmed white that's refreshing and pure.

### Wine Flavors

- Apple
- Pear
- Citrus
- Floral

### Pairing Suggestions

- **Cheeses:** Ricotta, mozzarella, feta
- **Protein:** Chicken, white fish, trout
- **Vegetables:** Asparagus, zucchini, green beans
- **Spices:** Lemon zest, parsley, basil

### Varietal

Pinot Grigio

### Alcohol

12%

### Appellation

Sicily, Italy





## 2024 Calvari Organic Red Blend

### Wine Summary

An easygoing organic Italian red with vibrant fruit character. Blackcurrant and strawberry dominate this fresh, approachable blend crafted through natural winemaking methods.

### Wine Flavors

- Blackcurrant
- Strawberry
- Red fruit
- Fresh herbs

### Pairing Suggestions

- **Cheeses:** Provolone, asiago, fontina
- **Protein:** Pork, sausage, charcuterie
- **Vegetables:** Peppers, mushrooms, eggplant
- **Spices:** Oregano, basil, bay leaf

### Varietal

Red Blend

### Alcohol

12%

### Appellation

Northern Italy

### Appellation

2025 Silver - Sommelier Challenge International Wine Competition





## 2024 Calvari Organic White Blend

### Wine Summary

A smooth and floral white blend from Northern Italy featuring peach and apricot flavors with honey undertones. Dry-farmed organic grapes create intense fruit character with an elegant finish.

### Wine Flavors

- Peach
- Apricot
- Honey
- Floral

### Pairing Suggestions

- **Cheeses:** Brie, goat cheese, cream cheese
- **Protein:** Chicken, fish, tofu
- **Vegetables:** Salad greens, squash, corn
- **Spices:** Dill, tarragon, thyme

### Varietal

White Blend

### Alcohol

12%

### Appellation

Northern Italy

### Appellation

2025 91 Gold - Sommelier Challenge International Wine Competition





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## 2020 Calvari Organic Chianti D.O.C.G.

### Wine Summary

A classic Tuscan Sangiovese with medium body and bright fruit character. Red cherry and earthy spice define this traditional Chianti from fourth-generation winemaker Piergiorgio Castellani's organic estate.

### Wine Flavors

- Red cherry
- Earthy spice
- Red fruit
- Dried herbs

### Pairing Suggestions

- **Cheeses:** Parmesan, pecorino, aged cheddar
- **Protein:** Grilled beef, lamb, Italian sausage
- **Vegetables:** Tomatoes, peppers, mushrooms
- **Spices:** Oregano, rosemary, black pepper

### Varietal

Sangiovese

### Alcohol

12.5%

### Appellation

Chianti D.O.C.G., Tuscany, Italy

