

Filioma

FILIOMA MOSCHOFILERO
DRY WHITE WINE



GRAPE VARIETY:
MOSCHOFILERO 100%



WINEMAKING:

In stainless steel tanks with indigenous yeasts.
After fermentation, clarification and filtration follow.



TASTE CHARACTERISTICS:

A wine with fine lemony aromas! The bright greenish-yellow color, the crisp acidity and the delicate lemony aromas are the elements that make up Filioma Moschofilero. The experienced connoisseur will also recognize aromas of lemon blossom, rose loukoumi, rose water combined with citrus and green fruit notes. A wine typical of its variety, with pleasant crisp acidity and an elegantly structured finish.



PAIRS WITH:

Salads, dishes of traditional Greek cuisine, white cheeses.



SERVING TEMPERATURE:

7-10 °C



REGION

Mantineia



BOTTLE

750 mL



DATE OF HARVESTING

Mid-October



MATURING

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ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
12.3 %Vol	5.8 gr/l (expressed in Tartaric acid)	3.33	1.5 gr/l



*That for the production of this wine we are not using any milk , egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)