

Filioma

FILIOMA
DRY RED WINE



GRAPE VARIETY:
AGIORGITIKO 100%



WINEMAKING:

In stainless steel tanks with indigenous yeasts. After fermentation, malolactic fermentation follows and then clarification and filtering.



TASTE CHARACTERISTICS:

Bright, intense purple color, with blue tints! Mesmerizing, wonderful aromas emerge red and stone cherries, red and black berries combined with floral notes of spring violet. Tasting the wine, elegant tannins, and balanced acidity, highlight the freshness of the fruity flavors offering a charming result. Its delicate body is underlined by a pleasant, discrete aftertaste.



PAIRS WITH:

Excellent with salads, traditionally Greek appetizers, lightly cooked dishes such as a risotto with asparagus.



SERVING TEMPERATURE:

10-15 °C



P.G.I.
PELOPONNESE



REGION

Nemea



BOTTLE

750 mL



DATE OF HARVESTING

Mid September



MATURING

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ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
12.5 %Vol	4.5 gr/l (expressed in Tartaric acid)	3.67	2.5 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)