

AGIOKLIMA



AGIOKLIMA DRY WHITE WINE



GRAPE VARIETY: SAVVATIANO, RODITIS, MUSCAT



WINEMAKING:

In stainless steel tanks with selected yeasts. After fermentation, clarification and filtration follow. Finally, 3 months of maturation, then stabilization and bottling.



TASTE CHARACTERISTICS:

Rich on the palate, offering a well-balanced interaction. Pear and citrus notes persist, enhanced by floral aromas, creating a lively and refreshing taste.



PAIRS WITH:

Salads, traditional Greek dishes, and white cheeses.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Early August



MATURING

3 months

| ALCOHOL | TOTAL ACIDITY | pH | REDUCING SUGARS |
|---------|--|------|-----------------|
| 12 %Vol | 5.4 gr/l (expressed as tartaric acid) | 3.39 | 2.7 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)