

# 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)