

Inima Negoska Dry Red Varietal Wine



INIMA

Grape Variety: Negoska

Region: Select vineyard in Goumenissa. Vine age: 30 years approximately. Yield: up to 7 tonnes per hectare. Well-drained sandy clay soil. The climate is continental, with cold winters.

Harvest: Late September

Vinification: Pre-fermentation maceration at 12–15°C for seven days. Fermentation for approximately 20 days at 25–30 °C. The young wine is transferred to 300-litre French-oak barrels for malolactic fermentation; it sits on its lees for a period of two months. Malolactic fermentation is followed by baton age and the wine is given six months of ageing in cask.

Characteristics: Scarlet, with blackcurrant tinges. Aromatic on the nose, showing hints of red fruit, with raspberry and blueberry to the fore, combined with earthy notes. Youthful and full in the mouth, aromatic, elegant, with pleasant acidity, eloquent. A wine of fascinating personality and bold fruity aftertaste.

Food Pairing: Enjoy with cold cuts, grilled meats.

Profile: In Metsovo's local Vlach dialect *inima* means 'heart, soul'. This wine is an expression of the positive energy and enthusiasm of everyone who has put their heart and soul into the production of this new range of wines from Katogi Averoff.