

**Inima Xinomavro**  
Dry Red Wine – Protected Denomination of Origin Naoussa



# INIMA

<b>Grape Variety:</b>	Xinomavro
<b>Region:</b>	Select vineyard in Rudina, Naoussa. Vine age: 30 years approximately. Yield: up to 9 tonnes per hectare. Well-drained sandy clay soil. The climate is continental, with cold winters and hot summers. The cool Mount Vermion air currents allow these grapes to ripen fully.
<b>Harvest:</b>	Late September
<b>Vinification:</b>	Pre-fermentation maceration at 12–15°C for seven days. Fermentation for approximately 20 days at 30–32 °C. The young wine is transferred to 300-litre French Nevers-oak barrels for the malolactic fermentation to take place; it sits on its lees for a period of two months. Malolactic fermentation is followed by batonnage and further ageing for a minimum of ten months.
<b>Characteristics:</b>	Bright ruby-red with hints of purple. Aromas of red fruit and spice in the nose, with hints of violet and liquorice. Immediately apparent but smooth tannins; acidity, which helps this wine keep its crisp freshness for years; complex structure. An extraordinary wine with remarkable aftertaste.
<b>Food Pairing:</b>	Enjoy it with game, grilled or roasted meat.
<b>Profile:</b>	PDO Naoussa In Metsovo's local Vlach dialect <i>inima</i> 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.