

Katogi Averoff Rosé Medium-Dry Varietal Wine



- Grape Variety:** Xinomavro
- Region:** Semi-mountainous, linear vineyards in the Naoussa region. Yield: between 8 and 9 tonnes per hectare. The climate is continental, with cold winters and fairly hot summers with cool nights.
- Harvest:** Late September
- Vinification:** The optimum moment for grape harvesting is determined based on phenolic and technical maturation, upon which grapes are immediately taken to the winery. After light destemming and crushing, the juice sits on its lees for around 30 hours, with occasional plunging. As soon as the juice has obtained the desired colour, it is separated from the pomace, which is lightly pressed. The must is then stirred and immediately inoculated. Fermentation is arrested by chilling at approximately 12 grams of sugar per litre. Temperature during fermentation never exceeds 14°C.
- Characteristics:** Soft rosy, pink colour, floral and red-fruit aromatics redolent with cherry and strawberry. Stands out for its subtle, balanced taste and satisfying aftertaste.
- Food Pairing:** White meat, pasta, sweetish sauces, tomato-sauce dishes. An excellent match with most Greek-cuisine dishes; try it also with Chinese cuisine – it will pleasantly surprise you.