



strofilia

ESTATE WINERY SINCE 1980

Strofilia Savvatiano 2018

Dry White Wine - Protected Geographical Indication Attiki



Varieties: Savvatiano 100%

Region: Anavyssos, Attica, where the climate is dry, with mild winter, few rains and hot summer. The combination of selected, 30 to 50 year-old vineyards, with very low yield of 6000 kg/ha and the advantages of a coastal area, contribute to the quality and the typicity of Savvatiano in the specific place.

Harvest: End of August

Vinification: Pre-fermentation cold maceration takes place in crushed grapes, followed by a slight pressure. The grape must is inoculated with a selected strain of saccharomyces and the alcoholic fermentation is carried out at 15 ° - 17 ° C in stainless steel tanks. The young wine remains in contact with its light lees for a few weeks, in order to enhance its complexity.

Characteristics: Light yellow-green color. Fine white fleshed fruit aromas with soft citrus and herbal notes. The taste, with very well-balanced acidity and structure, is followed by a pleasant aftertaste.

Serving Suggestions: Pasta with white sauces, grilled fish, white meat dishes, grilled vegetables, salads, light taste cheeses and cold cuts.

Analysis: **Alcohol:** 12,5 % Vol
Total Acidity: 4,5 gr/lit
pH: 3,36
Residual Sugar: <2 gr/lit

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