



2019

2020



Strofilia Savvatiانو

Dry White Wine - Protected Geographical Indication Attiki

- Varieties:** Savvatiانو 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 Savvatiانو 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.