



2019

2020



Strofilia Savvatioano

Dry White Wine -Protected Geographical Indication Attiki



Varieties: Savvatioano 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 Savvatioano in the specific place.

Harvest: End of August
Vinification: Pre-fermentation cold maceration takes place in crushed grapes, followed by a light 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 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.