



BERLINER GOLD



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Strofilia White

Dry White Wine -Protected Geographical Indication Peloponnese



Varieties:

Roditis70%, Sauvignon Blanc 30%

Region:

Mountainous vineyards in Northern Peloponnese. Roditis from Mamousia's plateau, in Aegialia, a region with a mild Mediterranean climate.

Sauvignon Blanc from Asprokamposin Stymphalia's plateau, in deep, clay, alkaline soils. The climate of the area is characterized by cold winter, a lot of rain and snow, cool spring and dry summer. Vineyard yield does not exceed 9000 kg/ha.

Harvest:

During September.

Vinification:

Vinification takes place separately for each variety. After careful sorting and crushing, the grapes are subjected to a short pre-fermentation cold maceration and then a light pressing, to obtain the first juice. Inoculation with selected strains of saccharomyces takes place. The temperature of fermentation ranges from 14 to 16°C, and it is completed after approximately 10 days.

Characteristics:

Green/yellow color. Fresh and lively aromatic character with strong citrus aromas, with pleasant acidity and gentle aftertaste of herbs.

Serving Suggestions:

An excellent choice for seafood and grilled fish, while it compliments salads and pasta. It is also an amazing choice when combined with many traditional dishes of the Greek cuisine.