



# White Dot

## Dry White Wine - Protected Geographical Indication Peloponnese

**Varieties:** Moschofilero 60%, Savvatiano 40%

**Region:** Peloponnese.

Moschofilero from Mantinia: Low yield vineyards in a plateau at 700m of altitude.

Savvatiano from Asprokambos, Nemea: Vineyards in the Stymphalia plateau, located at 700 -850m of altitude, in deep, clay, alkaline soils. Their yield does not exceed 9000 kg/ha. The climate is characterized by cold winter, a lot of rain and snow, cool spring and dry summer, with hot days and cool nights.

**Harvest:** Mid-September - early October

**Vinification:** After careful selection of the grapes in both the vineyard and the winery, vinification is carried out for each variety separately. After the pressing of the grapes, low temperature alcoholic fermentation takes place in stainless steel tanks. The new wine remains on fine lees for a few weeks.

**Characteristics:** Intense aromas of rose petals and white fleshed fruits dominate the nose, while the taste is characterized by freshness due to the acidity, soft round texture and long aftertaste.

**Serving Suggestions:** Mediterranean cuisine, seafood, grilled fish, fresh salads and pasta. Excellent as an aperitif wine.