



BERLIN GOLD



Strofilia White

Dry White Wine - Protected Geographical Indication Peloponnese

- Varieties:** Roditis 70%, 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 Asprokampos in 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.