

AGIORGITIKO



VARIETAL COMPOSITION



Agiorgitiko 90%, Sangiovese 10%

PGI ATTICA, VOL



13%

REGION



Vineyards of Pikermi

VINIFICATION



14 - 18 hours

FLAVOUR PROFILE



Eye: Bright crimson colour.



Nose: Charming aromas reminiscent of cherry caramel, grape spoon sweet, spices and licorice touches.



Mouth: Juicy taste, with crisp acidity and discreet presence of tannins that provide rich volume and complexity. Rich aromas on the palate, long spicy aftertaste with herbaceous hints on the finish.

SERVING



Temperature of 10-12°C,
in medium-sized glass.

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



Rosé normally requires rich flavors. Barbeque meat, sour Asian and Mexican dishes, pasta with red sauce, beans, chicken with okra, fatty fish such as tuna, amberjack and salmon, baked sardines, cheese, sausages and of course... pizza.

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DRY ROSE WINE

Anastasia Fragou

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www.fragouwines.gr