

SAVVATIANO



VARIETAL COMPOSITION



Savatio 100%

PGI ATTICA, VOL



13%

REGION



Vineyard of Spata, location Voulia, single vineyard.

VINIFICATION



Pre-fermentation maceration (cold soak) in controlled environment, alcoholic fermentation at low temperatures.

FLAVOUR PROFILE



Eye: Greenish yellow colour with bright greenish highlights.



Nose: Abundant aromas with refinement that point to lemon blossom, lychee, mango and lime.



Mouth: Refreshing taste with the acidity offering zest and a broadness of taste. On the palate dominate the floral aromas with persistent hints of mint and lime.

SERVING



Temperature of 8-10°C, in medium-sized glass.

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



Appetizers, salads (especially green salads), mixed greens pies, light white cheese, white meat such as poultry and rabbit, pasta and risotto with seafood, risotto with asparagus, pasta with broccoli, sea products like lean fish and squid, shrimp and crayfish.

AWARDS



2018 Bronze: I.W.C.T.
 2018 Silver: CONCOUR MONDIAL DE BRUXELLES
 2017 Bronze: DWWA 89/100
 2016 Bronze: DWWA 89/100
 2015 Bronze: DWWA 88/100
 2015 Silver: CONCOUR MONDIAL DE BRUXELLES
 2015 Bronze: Decanter Wine Awards 2015
 2013 Silver: Concours Mondial de Bruxelles 2013
 2012 Silver: Finger Lakes International Wine Competition NY
 2012 Gold: Thessaloniki International Wine Competition
 2010 Silver: Concours Mondial de Bruxelles
 2008 Gold: Thessaloniki International Wine Competition