

SOUL



VARIETAL COMPOSITION



Agiorgitiko 70%, Merlot 30%

PGI ATTICA, VOL



13%

REGION



Vineyards of Pikermi.

VINIFICATION



Pre-fermentation maceration (cold soak) for 8-10 hours in controlled environment, alcoholic fermentation at low temperatures.

FLAVOUR PROFILE



Eye: Pomegranate colour with rose highlights.



Nose: Charming nose reminiscent of strawberry, pomegranate and sour cherry aromas with touches of liquorice.



Mouth: Juicy taste, with crisp acidity and a discreet presence of tannins that offer delicious volume and complexity. Rich flavours on the palate and a long spicy aftertaste with herbal nuances on the finish.

SERVING



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

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



Ratatouille, barbeque meat, sour Asian dishes, pasta with red sauce, beans, chicken with okra, grilled mollusk, baked sardines, cheese, green salad or cold pasta salad, cooked meat and of course... pizza.



Anastasia Fragou

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