

ASSYRTIKO



VARIETAL COMPOSITION



Assyrtiko 100%

PGI ATTICA, VOL



13%

REGION



Vineyards of Mesogeia, such as Pikermi and Markopoulo. Altitude: 200-300m.

VINIFICATION



Hand harvesting in small bins. Skin contact for one day @ 10°C. Light pressure to separate the free run juice. Fermentation in stainless steel tanks for 15 days @ 12-14°C. Maturation in wooden barrels on light lees for three months. Bottle aging at least two months before release.

FLAVOUR PROFILE



Eye: Bright lemon colour with greenish highlights.



Nose: A complex aromatic palette where mineral elements coexist with lime flavours and white spring flowers following by a distinct aroma from the wooden barrel.



Mouth: Full-bodied and lively on the palate, embellished by fruity and herbaceous aromas along with light mineral notes. A wine with finesse and a long aftertaste.

SERVING



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

AGING IN THE CELLAR



1-5 years

FOOD PAIRINGS



Accompanies rich seafood, fatty fish, white meat, spaghetti with butter or dairy cream, salads with starchy products or traditional Greek dishes based on lemon such as lamb fricassee, celeriac soup and Easter lamb soup.



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