

BODY



VARIETAL COMPOSITION



Agiorgitiko 80%, Cabernet Sauvignon 20%

PGI ATTICA, VOL



13%

REGION



Vineyards of Pikermi

VINIFICATION



Controlled maceration and classic red wine vinification at controlled temperatures.

FLAVOUR PROFILE



Eye: Ruby red with purplish highlights.



Nose: Youthful nose with rich aromas of fresh red fruits reminiscent of sour cherry, gooseberry and vanilla enhanced by light vegetal and bell pepper notes.



Mouth: Dry taste, lively and fruity with soft tannins that blend beautifully with the acidity and alcohol.

SERVING



Temperature of 12 – maximum 16°C, in medium-sized glass.

AGING IN THE CELLAR



maximum 2 years.

FOOD PAIRINGS



Pleasant daily wine that gathers family and friends around the table. Meat, yellow cheese, rich omelette, chicken pie, meat in tomato sauce, legumes, barbeque meat, pasta with red sauce, fish ala spetsiota, baked pies, burgers, pizza and Greek dishes.



Anastasia Fragou

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