

HEART



VARIETAL COMPOSITION



Savatiano 60%, Malagousia 40%

PGI ATTICA, VOL



13%

REGION



Vineyards of Spata and Pikermi.

VINIFICATION



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

FLAVOUR PROFILE



Eye: Golden yellow colour with green highlights.



Nose: Aromas of white fleshed fruit (pear, peach) and herbs reminiscent of fern and green pepper.



Mouth: Rich, unctuous taste, intensely refreshing due to its gentle acidity which is enhanced by delicate fresh fruit aromas on the finish.

SERVING



Temperature of 8-maximum 12 °C, in medium-sized glass.

AGING IN THE CELLAR



Best savoured fresh

FOOD PAIRINGS



An excellent match for risotto and pasta with seafood or accompanied by asparagus or bell peppers, red-mullet with rosemary, white meat such as chicken curry, lemon and verbena rabbit, rich salads, white full fat cheese and fresh green salads with fruit.



Anastasia Fragou

www.fragouwines.gr