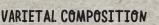
## >>>>>> BODY 2015







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.

fre go

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 – maximum16°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.

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