



SAVATIANO DRY WHITE WINE



SAVATIANO 100%

Attica

VOL

PGI

VARIETAL

COMPOSITION

12%

VINEYARD'S LOCATION



Municipality of Keratea

ALTITUDE



250-350m

FLAVOUR PROFILE

EYE



Bright straw yellow colour with greenish highlights

NOSE



Aromas of medium intensity, drupes, white

flowers and unique herbal notes

MOUTH



Rich, intense taste and moderate acidity both providing flavour balance and a long finish

SERVING



Temperature of 8 - 11°C, in medium-sized

glass

AGING IN THE CELLAR



1-5 years

FOOD PAIRINGS

Accompanies a variety of flavours such as poultry and white meat, seafood and lean fish, mollusk, lobster and shellfish, soufflés or cheese tarts, vegetable guiche lorraine, pasta and risotto with asparagus, pasta with vegetables, green salads, Asian dishes such as noodles, fried rice and fried appetizers.

VINIFICATION

The grapes are hand-picked and placed in small crates. After the harvest, the grapes are taken immediately into the winery. Cooling the grapes at 8 °C, destemming and pre-fermentation maceration for 6 hours at 10 °C. Static settling and fermentation 60% with cultured yeasts and 40% with wild yeasts at controlled temperature (16 °C) in small stainless steel tanks. After fermentation the wine is left on the lees for three months with frequent stir.

AWARDS

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2016

Bronze - DECANTER WORLD WINE AWARDS 2016

Silver - TEXSOM INTERNATIONAL WINE AWARDS 2016

Bronze - DECANTER WORLD WINE AWARDS 2015

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2015

Gold - DECANTER WORLD WINE AWARDS 2014

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2014

Silver - DECANTER WORLD WINE AWARDS 2013

Silver - BERLIN WEIN TROPHY 2013

Silver - BALKANS INTERNATIONAL WINE COMPETITION 2013

Gold - CHINA WINE AWARDS 2013

92/100 - GRIECHISCHER WEINPREIS 2012

Bronze - CHINA WINE AWARDS 2012

Bronze - BALKANS INTERNATIONAL WINE COMPETITION 2012

Commended - DECANTER WORLD WINE AWARDS 2012

Bronze - ASIA DECANTER WINE AWARDS 2012

Bronze - ΔΙΕΘΝΗ ΔΙΑΓΩΝΙΣΜΟ ΟΙΝΟΥ ΘΕΣΣΑΛΟΝΙΚΗΣ 2011

