

69 STEPS



DRY WHITE WINE



MALAGOUSIA

APPELLATION
INDICATION
HARVEST YEAR
MATURATION

NEMEA
PGI PELOPONNESE
2024
STAINLESS STEEL TANK



VINIFICATION

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 15-17°C and is completed after approximately 15 days. Immediately after, post-fermentation actions follow with periodic suspension of wine lees for about 2 months, when the processes for bottling preparation begin.



ORGANOLEPTIC CHARACTERISTICS

Bright yellow-green color. Rich palette of aromas of white flowers, citrus fruits and white fruits. In the mouth it shows finesse with cool and crisp acidity, citrus aromas and a fruity aftertaste.



RECOMMENDED SERVING

Matches well with pasta with light white sauces, lean fish and chicken with various vegetables.
Served at 12-14°C.



SPECIFICATIONS

Alcohol	12.6% v/v
Reducing Sugars	0.4 g/L
Total Acidity	4.8 g/L
pH	3.3

