

Flogero 2005

ΚΑΤΩΓΙ
στροφιλιά

Type: Dry Red

Varieties : Merlot, Cabernet Sauvignon

Origin: Metsovo, Epirus at slopes of Mount Pindos.

Vinification: Bursting and immediate inoculation of the must, in conjunction with constant saturation of the stems and skins, lasting approximately 25 days. The fermentation temperature does not exceed 30 oC; this is followed by at least 12 months of maturation of the new wine in new French oak barrels. The wine after bottling remains for at least six months in the bottle for reductive ageing.

Alcoholic strength: 13.5 %

Tasting notes : A deep red colour with brick-red tints. A light aroma of oak harmoniously matched, gives the wine velvety but fiery taste, hence the word FLOGERO meaning FLAME.

Gastronomy – It makes an excellent accompaniment to grilled meat and beef stewed in red sauce, game and chesses.

TIRNAVOS IMPORTS

Importers & Distributors of Fine Products
48 Connell Road, Oakleigh Victoria 3166
Phone: 03 9569 8299

www.tirnavosimports.com.au / tirnavosimports@bigpond.com

