

Flogero 2015
Protected Geographical Indication Metsovo

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Φ Λ Ο Γ Ε Ρ Ο

Από τον αμπελώνα του Γινιέτς
στο Μέτσοβο

Κλίματα που ευνοούν
σε υψόμετρο 1050 μέτρων

Δοκιμασμένο από τις αρμόδιες
της περιοχής

ΤΡΥΓΟΣ 2015

Κυκλοφορεί σε 2517 βιόλες

No: _____

ΟΙΝΟΣ ΕΡΥΘΡΟΣ ΣΗΡΟΣ
MERLOT
 **ΚΑΤΟΓΙ ΑΒΕΡΟΦ**

- Variety:** Merlot
Region: Metsovo, Epirus
Ecosystem: Mountain region of Metsovo, sloping, at an altitude of 950 up to 1050 metres and on soil consisting of weathered schists, inaccessible for mechanical cultivation.
Vineyards: At Yiniets, with a controlled yield not exceeding 350 kg. per *stremma* (1,000² m.).
Harvest: First ten days of October
Microclimate: Mountain climate of Metsovo. Heavy rains and snowfalls in winter, low humidity and mild cool temperatures in summer.
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° C; 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.
Characteristics: A deep red colour with purple tints. A light aroma of oak harmoniously matched with the aroma of the variety and the typical nose of reductive ageing.
Serving Suggestions: It makes an excellent accompaniment to grilled meat and beef stewed in red sauce.