
Katogi Averoff White 2017
Dry White Varietal Wine



- Grape Variety:** Roditis, Chardonnay, Muscat (50%-30%-20%)
Region: Privately owned vineyards and long-term partnerships in Macedonia. Yield: up to 9 tonnes per hectare.
Harvest: From late August to late September
Vinification: Pre-fermentation cold maceration for a few hours. Separate fermentation for each variety. Must fermentation at temperatures up to 15°C. After fermentation, the young wine sits on its lees for a few weeks.
Characteristics: Golden straw colour, a pleasant, youthful character, showing fruity, floral aromas, combining a cool acidity and a structured mouth.
Food Pairing: Pasta, seafood, fish, poultry