



strofilia

ESTATE WINERY SINCE 1980

Strofilia White 2017

Dry White Wine - Protected Geographical Indication Peloponnese



Varieties: Roditis 70%, Sauvignon Blanc 30%

Region: Mamoussia: Vineyards in the region of Aegialia mountain where there is a mild Mediterranean climate with cold but relatively humid winters and hot dry summers without any rain (usually storms).

Asprokambos: Vineyards in the Stymphalia plateau, in deep, clay, alkaline soils with a lot of calcium carbonate. Their yield does not exceed 900 kg/str. The climate of the area is characterized by cold winter, a lot of rain and snow, cool spring and dry summer, with higher temperatures during the day and cooler in the evenings.

Harvest: From the beginning to the middle of October.

Vinification: The vinification takes place separately for each variety. After careful grading of grapes both in the vineyard and in the winery, a pre-fermentation cryo-extraction is carried out and a slight pressing of the grapes to get the first juice. Filtration and grafting of grapes with a different strain of yeast is performed for each variety. The fermentation temperature varies from 13 ° C to 16 ° C and is completed after about 15 days.

Characteristics: Green/yellow color. Fresh and lively aromatic character with strong citrus aromas, with pleasant acidity and gentle aftertaste of herbs.

Serving Suggestions: An excellent choice for seafood and grilled fish, while it compliments salads and pasta. It is also an amazing choice when combined with many traditional dishes of the Greek cuisine.

Analysis: **Alcohol: 13 % Vol**
Total Acidity: 5 gr/lit
pH: 3,3
Residual Sugar: <2 gr/lit

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