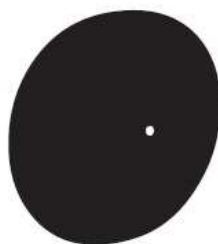


## White Dot 2016

Dry white wine - Protected Geographical Indication Peloponnese

2016 MOSCHOFILERO · MALAGOUZIA

WHITE  
DOT



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**Varieties:** Moschofilero 80%, Malagouzia 20%

**Region:** Mantinia for Moschofilero, Korinthia slopes for Malagouzia  
Mantinia: Semi mountainous terroir in a plateau located at an altitude of 650m with cold and rainy winter, and cool summer.  
Korinthia: A plateau located at 700m altitude with mild winter and cool summer, affected by the sea breeze coming from the adjacent Corinth gulf.

**Harvest:** End September - early October

**Vinification:** Separate vinification for both varieties. Pre-fermentation cold maceration takes place, free run juice is collected and with the aid of refrigeration strict lees removal follows. Low temperature (13°C - 15°C) alcoholic fermentation takes place in stainless steel tanks, followed by lees contact post-fermentation.

**Characteristics:** Pale yellow colour. Aromas of rose petals, lemon blossom and citrus dominate the nose, while the palate is characterized by freshness due to the acidity, soft round texture and long aftertaste.

**Serving Suggestions:** An excellent aperitif wine. Goes well with seafood, fresh salads and pasta. It can be great companion to traditional Greek stews.

**Typical Analysis:** **Alcohol:** 12 %vol

**Total Acidity:** 5,7 gr/lit

**pH:** 3,07

**Residual Sugars:** <2 gr/lit