

“SITIA” WHITE

Appellation of Origin Sitia of High Quality

VINICULTURE

Variety	VILANA 75%-THRAPSATHIRI 25%
Crop yield	800-1000 kgr/hectare.
Farming	Vineyards arranged in linear system. They are farmed in a height of 500-600 meters.
Wine harvest	End of August.
Constitution of ground	Sand

WINE MAKING

Technique	Classic white wine making with controlled temperature and static demudding
Alcohol	11,5-12% VOL.
Total acidity	5,10gr/ltr
Residual sugar	3gr/ltr

FLAVOR TASTING

Color	Limpid green-yellow.
Aroma	Fruity aromas of fresh fruit in a flowery font.
Body	Medium and soft.
Taste	Rich, balanced with pleasant aftertaste
Harmony of tastes	accompanies perfectly sea food, specifically fried, white meat.
Serving temperature	10° C.