



## **FICHE TECHNIQUE**

<b>Brand Name :</b>	NOTIOS White Peloponnisos Regional Wine
<b>Vintage :</b>	2008
<b>Grape Varieties :</b>	Roditis & Mochofilero
<b>Alcohol Level :</b>	12,0 % vol.
<b>Acidity Level :</b>	5,9 g/lit <b>pH :</b> 3,14
<b>Volume of Bottle :</b>	750 ml

### **Description of wine, vineyards, winemaking etc. :**

Two traditional Greek varieties join their characteristics : Moschofilero, harvested from the Arcadian plateaus, contributes a vibrant, fruity flavor while Roditis, from the Corinthian slopes provides a smooth lemony character. Their matching is both elegant and harmonious.

From Roditis grape variety we retain only the free-run must while from the highly aromatic Moschofilero we retain the must fraction that is extracted from up to 1,4 bar of pressure (pneumatic press). The fermentation lasts approximately 20 days at 16° C. Young wines are blended and treated gently in order to preserve natural CO<sub>2</sub> at maximum possible level.

Notios White is a lively dry, white wine with a fruity nose and tingling acidity which is best served at 8° C.