



## **FICHE TECHNIQUE**

<b>Brand Name :</b>	NOTIOS White Peloponnisos Regional Wine
<b>Vintage :</b>	2010
<b>Grape Varieties :</b>	Roditis 50 % & Moschofilero 50 %
<b>Alcohol Level :</b>	12,32 % vol.
<b>Acidity Level :</b>	6,0 g/lit <b>pH :</b> 3,22
<b>Residual sugars :</b>	3,9 g/lit.
<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.

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

### **Soil :**

Marl and limestone for the Moschofilero vineyards & alluvial soils for the Roditis vineyards.

### **Trellising :**

Double Royat with a high canopy for the Moschofilero (around 1,5 m) & moderately high for Roditis (around 1,2 m).

### **Wine making techniques :**

All grapes are handpicked into 20 kg plastic containers and, once in the winery, chilled down to +4°C before any handling.

Once chilled, all berries are destemmed and pressed. From the Roditis grapes 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).

Must clarification will follow using gravity for Moschofilero and flotation for Roditis. Selected yeast strains are added and fermentation lasts approximately 20 days at 16° C.

Malolactic fermentation is blocked by addition of sulfites and cold storing temperature.

Young wines are stabilized only by addition of bentonite and artificial cold. Then they are blended and treated gently in order to preserve natural CO<sub>2</sub> at maximum possible level.