

ASKITIKOS ASSYRTIKO TSILILIS



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. THESSALY

VARIETY :
100% ASSYRTIKO

PRODUCER :
TSILILIS

ALCOHOLIC VOLUME [%]: 12.6

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 6.2

RESIDUAL SUGAR [GR / LT]: 3

TSILILIS

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VINEYARDS

Entirely sustainable and certified organic vineyards at an altitude of 250m in the uplands of Theopetra and the surrounding area of Thessaly. 10-20 year old vines.

SOIL

Sandy clay with limestone.

HARVEST

End of August, hand harvested.

CLIMATE

The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

VINIFICATION

Pre-fermentation maceration for 6-8 hours and pneumatic pressing of grapes before fermentation. Fermentation takes place in stainless steel tanks at low temps (14-16C).

SERVING SUGGESTIONS

Pairs well with fish and seafoods, salads, poultry and white meat, fruits.



TASTING CHARACTERISTICS:

Fruity aromas of citrus fruits (lime, lemon), and tropical fruits such as mango and pineapple

Round with refreshing acidity, citrus fruit flavors, minerality and a lingering aftertaste

