

# CHARDONNAY SEMÉLI



• S E M É L I •  
E S T A T E

TYPE :  
DRY WHITE WINE

CATEGORY :  
P.G.I. PELOPONNESE

VARIETY :  
100% CHARDONNAY

PRODUCER :  
SEMÉLI

ALCOHOLIC VOLUME [%]: 13.2

TOTAL ACIDITY  
[ GR TARTARIC ACID / LT ]: 6

RESIDUAL SUGAR [GR / LT]: 3.1

pH: 3.19

TEMPERATURE :  
10-12C

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SEMÉLI ESTATE

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## VINEYARDS

Small, selected vineyards located on the 900m steep slopes of the semi-mountainous region of Trifyllia, Greece.

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## SOIL

Clay.

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## CLIMATE

Harsh winters in combination with cool summer nights and the calm breeze of the Corinthian bay allow for slow ripening, and contribute to the maintenance of the acidity and characteristic aromas of the Chardonnay grapes.

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## HARVEST

September, hand harvested.

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## VINIFICATION

The grapes are first hand-picked and then transported to the winery using refrigerated transport. They are then chilled overnight at 7-8C, followed by pneumatic pressing and fermentation in French oak barrels at 18-19C, where the wine is subsequently matured on its lees for around 6 months. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain.

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## SERVING SUGGESTIONS

Serve with fish, seafood risotto and pasta, poultry, and grilled, baked or stewed pork or lamb. Also accompanies mature chevre and yellow cheeses.

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## TASTING CHARACTERISTICS:

Intense nose with aromas of fresh peach, mango and pineapple

Balanced and full bodied taste, with a sweet and crispy acidity

