

SAUVIGNON BLANC SEMÉLI



• S E M É L I •
E S T A T E

TYPE :
WHITE WINE

CATEGORY :
P.G.I. PELOPONNESE

VARIETY :
100% SAUVIGNON BLANC

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME [%]: 12.6

TOTAL ACIDITY
[GR TARTARIC ACID / LT]: 6.1

RESIDUAL SUGAR [GR / LT]: 2.8

pH: 3.16

TEMPERATURE :
09-11C

SEMÉLI ESTATE

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VINEYARDS

Entirely sustainable small, selected vineyards at an altitude of 900m in the uplands of the Aegialia area of the Greek Peloponnese region..

SOIL

Clay.

CLIMATE

Harsh winters and cool summer nights due to the high altitude, allowing the grapes to ripen slowly and perfect maturation to be reached as well as developing the explosive flavors and aromas of the Sauvignon grapes.

HARVEST

Late August and Early September.

VINIFICATION

Grapes are hand-picked and delivered to the winery via refrigerated transport. They are then chilled to 7-8C. Pre-fermentation cold maceration is followed by traditional white vinification. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain.

SERVING SUGGESTIONS

Serve with shellfish, grilled octopus and calamari, "sweet fish" such as sole or mullet, shrimp risotto, pasta with white sauces and salads with fresh herbs or fruit.



TASTING CHARACTERISTICS:

Intense aromas of citrus and passion fruit

Full bodied with crispy acidity and a lingering aftertaste

