



**TSILILIS K. S.A.**  
WINERY-DISTILLERY

## **INFO SHEET**

# **ASKITIKOS ASSYRTIKO 2015**

**General description:** Dry White Wine

**Varieties:** Assyrtiko

**Classification:** Thessaly Protected Geographical Indication

**Terroir:** Selected vineyards in Thessaly, Central Greece. Continental climate with rainy cold winters and sunny, hot and dry summers. High diurnal temperature range during spring and summer. Clay-sand soil, integrated management and low yields secure concentrated grapes.

**Harvest:** 3<sup>rd</sup>-4<sup>th</sup> week of August

**Vinification:** Prefermentative maceration for 6-8 hours and pneumatic pressing before fermentation. Fermentation in stainless steel tanks at low temperature 14-16°C.

**Technical data:** 12.5% alc./vol., 6.1g/L T.A., 2g/L residual sugar

### **Tasting notes:**

Wine with bright lemon-green color and fruity aromas of citrus fruits like lime and lemon, aromas of tropical fruits like mango and pineapple. On the palate, it is round with refreshing acidity, flavors of citrus fruits, minerality and long aftertaste.

**Goes with:** Fish and seafood and white meat.

**Aging potential:** To be consumed in 1-2 years.

**Producer:** TSILILIS K.S.A. is a Winery-Distillery founded in 1989 and situated at Meteora, Trikala in Thessaly (Central Greece), possessing a 25 hectares organically cultivated vineyard of around Meteora Rocks and the prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.