

**RETSINA OF ATTICA VASSILIOU**  
**TRADITIONAL APPELLATION DRY WHITE WINE**

**PRODUCER** :DOMAINE VASSILIOU.

**OENOLOGIST** :George P.Vassiliou.

**VARIETY** :100% Savatiano.

**REGION** :Koropi Attica,Greece.

**VINEYARD** :From our 15 hectares vineyard spread at Koropi area. Main varieties Savatiano,Roditis,Asyrtico.

**SOIL** :Sandy-clay.

**CLIMATE** :Mild winter,dry summer.

**VINTAGE** :2nd and 3rd week of September.

**VINIFICATION** :Hand gathering of grapes.Carried to our winery in small lattices.Pure white vinification.Entirely fermented in stainless-steel tanks with temperature totally controlled (between 18-20 C).The addition of a small quantity of pine-resin to the must during fermentation offers a unique taste.

**BOTTLING** :In our Winery at Koropi.First bottled in 2000.

**TASTING CHARACTERISTICS** :A unique dry white wine from the homeland of Retsina.The unique aroma of resin combined with the rich bouquet of Savatiano grape variety,offers an unforgettable pleasure and distinctive taste.

**ALC/VOL** :12%      **SUGAR** :2 gr/lt      **ACIDITY** :4,5 gr/lt

**ACCOMPANIES** :Greek traditional gastronomy,especially sea foods.

**AWARDS** : Concours international du vin Thessalonique – Medaille d'argent