



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

## **INFO SHEET**

### **ASKITIKOS ASSYRTIKO 2016**

**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, dry summers. Clay-sandy soil, integrated management and low yields ensure concentrated grapes.

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

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

**Technical data:** 12.6% alc./vol., 6.2g/L T.A., 3g/L res. sugars

#### **Tasting notes:**

Bright lemon-green color and fruity aromas of citrus fruits like lime and lemon and 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, 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 around Meteora Rocks and prehistoric Cave of Theopetra, in the Meteora PGI appellation. Among our products there are still and sparkling wines as well as grape distillates.

