

ASSYRTIKO

TYPE:

Dry White Wine

VINTAGE:

2022

CLASSIFICATION:

Protected Geographical Indication
Macedonia (PGI)

VARIETAL COMPOSITION:

Assyrtiko 100%

VINIFICATION:

Cold soak skin contact and vinification at 15 °C.
Aging on its fine lees and maturing for 3 months in
French oak barrels.

COLOUR:

Pale gold color with green tints.

NOSE:

Complex nose with aromas of dried citrus, bergamot
peel and sweet aromas of honey and vanilla.

TASTE:

Typically crisp on the palate with zesty acidity and
mineral character.

AGEING POTENTIAL:

5 years

SERVING SUGGESTIONS:

Grilled fish, seafood risotto, sushi, duck or stuffed
turkey, rich cheese soufflé.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 13,5 %

Res.Sugar: 1,7 gr/lit

Ph: 3,26

T.A: 5,5 gr/lit (tartaric acid)

V.A: 0,29 gr/lit (acetic acid)

SO₂ free: 29 mg/lit

SO₂ tot: 107 mg/lit

**ASLANIS FAMILY WINERY**

aslanis.wine@gmail.com

Nea Michaniona 57004, Greece

ASLANIS
FAMILY WINERY