

S E M É L I

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Dry White Varietal Wine

Varietals: Malagousia (75%), Chardonnay (25%)

Dry White Varietal Wine

Alcohol: 12.5%

Appellation: Mountainous Korinthia and semi-mountainous Trifyllia

Altitude: 800m and 400m respectively

Tasting notes:

Appearance

Golden straw color with lemon highlights.

Nose

Vibrant and elegant aromas reminiscent of green apple, pear, green pepper and fresh aromatic herbs.

Palate

Full and perfectly balanced thanks to its crisp acidity, dressed with oily notes on the palate.

Aftertaste with aromas of lemongrass and spicy hints.



Production process: Pre-fermentation cold maceration followed by traditional white vinification.

Serving Temperature: 8-12°C in a medium size wine glass.

Cellar Ageing: Best enjoyed fresh.

Food pairing: Ideal with sashimi, seafood and marinated or oven baked fish, grilled poultry, curried pork, fried rabbit, seafood pasta, asparagus risotto, grilled peppers and green salads.

