

S E M É L I

S E M E L I M A N T I N I A N A S S I A K O S
Dry White Wine



Varietal: Moschofilero(100%)

Protected Designation of Origin: Mantinia

Alcohol: 12%

Appellation: Zevglatio in the Mantinia region

Altitude: 650m

Tasting notes:

Appearance

Bright straw color with pronounced green highlights.

Nose

Intense aromas of citrus blossoms, rose, lime and grapefruit.

Palate

Crisp on the palate, full of freshness with noted acidity punctuated by aromas of citrus and stone fruit.

Delightful, lemony aftertaste.



Production process: Traditional white vinification at low temperatures.

Serving Temperature: 8-11°C in a medium size wine glass.

Cellar Ageing: Best enjoyed fresh.

Food pairing: Accompanies fish and seafood, paella, seafood spaghetti, lemony dishes, grilled poultry with curry or mustard sauce, green salads, appetizers, aromatic Asian dishes, small fried fish and vegetable tempura.