

S E M É L I

S E M E L I S A U V I G N O N B L A N C
Dry White Wine



Varietal: Sauvignon Blanc (100%)
Protected Geographical Indication Peloponnese

Alcohol: 13%

Appellation: Upland Aegialia

Altitude: 900m

Tasting notes:

Appearance

Golden-green color.

Nose

Intense aromas of citrus blossoms, white-yellow fruits such as peaches and apricots and herby, mainly peppery, notes.

Palate

Vibrant and fruity palate with pronounced acidity, that brings out the variety's full potential in high altitude vineyards.



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

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

Cellar Ageing: Best enjoyed fresh.

Food pairing: Shellfish, grilled octopus and calamari, light fish and seafood dishes, shrimp or vegetable risotto, grilled vegetables, roast chicken, traditional Greek dishes with white sauces, rich salads sprinkled with herbs or fruit and fresh cheeses.