

S E M É L I

S E M E L I T H E A M A N T I N I A
FINE LEES CONTACT
Dry White Wine



Varietal: Moschofilero(100%)

Protected Designation of Origin: Mantinia

Alcohol: 12%

Appellation: Zevgolatio in the Mantinia region (single, 25 year-old vineyard)

Altitude: 650m

Tasting notes:

Appearance

Bright straw color.

Nose

Complex aromas reminiscent of ripe exotic fruit (papaya, mango and yuzu), aromatic herbs followed by notes of ripening green fruit.

Palate

Rich mouthfeel with noted freshness, dressed with mineral hints and aromas of bergamot and citron, with a very subtle sweet finish in a lingering aftertaste.



Production process: White vinification and ageing in vats on fine lees for six months.

Serving Temperature: 10-13°C in a medium size wine glass.

Cellar Ageing: 4 years max.

Food pairing: Accompanies rich dishes, such as creamy cheeses, veal, pork tenderloin, poultry, creamy risotto and pasta with vegetables or seafood, as well as traditional Greek and Italian dishes, including pasta carbonara, vitello tonnato and roast or fricassee kid goat.