



# “GEOMETRIA” MOSCHOFILERO

**Wine Type:** Dry White

**Category:** PGI Peloponnese

**Variety:** 100% Moshofilero

**Area:** From vineyards of the Mantinia region

**Alltitude:** 450 m

**Vinification:** 6-7-hour cold soak at 7° C; fermentation at 15° C

**Sensory characteristics:** Bright pale yellow color. Aromas of roses and citrus fruit. Fresh in the mouth with good acidity and balanced flavor.

**Serving suggestions:** A great match with artisanal goat cheese and air-dried salami.

**Alcohol:** 11.5%