

# GEOMETRIA

Agiorgitiko



## Technical Information

CLASSIFICATION.....	P.G.I. Peloponnese (Protected Geographical Indication Peloponnese)
CLOSURE TYPE.....	DIAM (No 3)
COLOR / STYLE.....	Dry Red Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Agiorgitiko 100%
ORIGIN.....	Nemea of Korinthia
ALTITUDE (m).....	250 - 400
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.000
PRODUCTION (hl/ha).....	60
HARVEST.....	10/9 - 20/9
VINIFICATION / DISTILLATION.....	24h cold skin contact, then 6d skin contact, Fermentation at 18° C
BARREL MATURING.....	-
BOTTLES (B).....	50.000
SERVING TEMPERATURE.....	14° C - 16° C

## Technical Data

ALCOHOLIC TITRE (% vol).....	12,5
pH.....	3,5 - 3,7
RESIDUAL SUGARS (g/L).....	0,6 - 0,8
TOTAL ACIDITY (g/L).....	4,4 - 4,7
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	0,994
VOLATILE ACIDITY (g/L).....	0,2 - 0,3
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

## Tasting Notes

APPEARANCE.....	Medium ruby
NOSE.....	Aromas of red fruits with a discreet presence of black ones, plant notes and spice characteristics.
PALATE.....	Dry medium+ acidity, fresh & round tannins and low alcohol. Medium body with clarity on taste returns. Finish with duration.
FLAVOR CHARACTERISTICS.....	Aromas of red plum, cherry and forest fruits, with notes of red pepper and tomato's leaves. Eccentric presence of pink pepper and sweet spices, such as clove, cinnamon and allspice.