

# GEOMETRIA

Assyrtiko

## Technical Information

|                                  |  |
|----------------------------------|--|
| CLASSIFICATION.....              | P.G.I. Peloponnese (Protected Geographical Indication Peloponnese) |
| CLOSURE TYPE.....                | DIAM (No 3)  |
| COLOR / STYLE.....               | Dry White Wine   |
| BOTTLE (mL).....                 | 750  |
| GRAPE VARIETALS.....             | Assyrtiko 100%   |
| ORIGIN.....                      | Nemea of Korinthia   |
| ALTITUDE (m).....                | 300  |
| SOIL.....                        | Cleye - Calcareous   |
| CLIMATE.....                     | Typical Mediterranean  |
| VINE / HECTAR.....               | 4.000  |
| PRODUCTION (hl/ha).....          | 70   |
| HARVEST.....                     | 15/9 - 25/9  |
| VINIFICATION / DISTILLATION..... | Controlled Fermentation at Low Temperatures (14° C - 16° C)        |
| BARREL MATURING.....             | -  |
| BOTTLES (B).....                 | 20.000   |
| SERVING TEMPERATURE.....         | 9° C - 10° C   |



## Technical Data

|                              |           |
|------------------------------|-----------|
| ALCOHOLIC TITLE (% vol)..... | 12,5      |
| pH.....                      | 3,2 - 3,4 |
| RESIDUAL SUGARS (g/L).....   | 1,4 - 1,6 |
| TOTAL ACIDITY (g/L).....     | 5,1 - 5,3 |
| TOTAL SULFATES (ppm).....    | 90 - 110  |
| RELATIVE DENSITY (g/L).....  | 0,992     |
| VOLATILE ACIDITY (g/L).....  | 0,2 - 0,3 |
| BOTTLE / BOX.....            | 6         |
| CASE / EUROPALETTE.....      | 100       |

## Tasting Notes

|                             |   |
|-----------------------------|---|
| APPEARANCE.....             | <b>Medium lemon</b>   |
| NOSE.....                   | <b>Notes of stone fruits with touches of minerality and botanical hints.</b>  |
| PALATE.....                 | <b>Dry, with refreshing acidity and a full body. High intensity in mouth and a long finish.</b>   |
| FLAVOR CHARACTERISTICS..... | <b>Aromas of lemon and lime, pineapple and mango, presence of white fleshy peach, with herbal dimension of lemongrass, chamomile and thyme, minerality and subtle notes of white pepper, honey and honeycomb.</b> |