

PROROGOS

White Semi Sweet Wine



Technical Information

CLASSIFICATION.....	-
CLOSURE TYPE.....	Synthetic Top
COLOR / STYLE.....	White Semi Sweet Wine
BOTTLE (mL).....	750
GRAPE VARIETALS.....	Roditis 50% - Moschofilero 30% - Muscat 20%
ORIGIN.....	Achaia & Mantinea
ALTITUDE (m).....	250 - 450
SOIL.....	Cleye - Calcareous
CLIMATE.....	Typical Mediterranean
VINE / HECTAR.....	4.200
PRODUCTION (hl/ha).....	75
HARVEST.....	20/9 - 30/9
VINIFICATION / DISTILLATION.....	Vinification of over - matured grapes, Fermentation at 16 °C - 17 °C and sudden drop of Temperature (<10 °C) in order to stop it
BARREL MATURING.....	-
BOTTLES (B).....	30.000
SERVING TEMPERATURE.....	6° C - 8° C

Technical Data

ALCOHOLIC TITLE (% vol).....	11,5
pH.....	3,2 - 3,4
RESIDUAL SUGARS (g/L).....	41 - 43
TOTAL ACIDITY (g/L).....	4,9 - 5,1
TOTAL SULFATES (ppm).....	90 - 110
RELATIVE DENSITY (g/L).....	1,009
VOLATILE ACIDITY (g/L).....	0,3 - 0,4
BOTTLE / BOX.....	6
CASE / EUROPALETTE.....	100

Tasting Notes

APPEARANCE.....	Pale straw
NOSE.....	Character of citrus blossoms and lemon with aromas of ripe peach, pineapple and grape, and notes of green tea.
PALATE.....	Semi Sweet Wine, with balance between sweetness and acidity and satisfactory tensions on taste & body. Fruity and sweet finish.
FLAVOR CHARACTERISTICS.....	Ripe flavors of cooked fruits, peach compote, dried pineapple, sweet tangerine and quince, with notes of hyacinth.