

Charilys Spumante

WINE TYPE Sparkling Brut White.

VARIETY Assyrtiko-Malagouzia.

VINEYARD REGION Epanomi.

SOIL Sandy loam with drainage and a slight slope.

VINEYARD Planting density 450plants/acre with average yield 1000kg/acre, shaping in simple Gyt.

CLIMATE Temperate with mild winters and cool summers, ideal ecosystem for vine cultivation.

OENOLOGIC CHARACTERISTICS Alcohol Content 11,5%, Residual sugar 8gr/Lt, Acidity 7,5gr/Lt, pH 3,2 , Pressure 5,8 bar.

VINIFICATION Charmat method, stay in wine lees for two months.

ORGANOLEPTIC CHARACTERISTICS Yellow pale color with light green highlights being followed by rich genesis of fine bubbles, with symmetrical distribution and duration. Gentle nose, citrus and floral aroma accompanied by notes of acacia and bread. Mouth with rich taste escorted with a refreshing acidity and a creamy lather. The aftertaste has intense period and character of white flesh fruit.

HARMONY Accompanies first light dishes, as asparagus, marinated salmon, oysters, as well as fruit and dessert.

SERVING TEMPERATURE 6-10°C.

