

BIANCO NERO PINK TSILILIS



TYPE :
SPARKLING ROSÉ WINE

CATEGORY :
P.G.I. THESSALY

VARIETY :
100% MUSCAT OF HAMBURG

PRODUCER :
TSILILIS

ALCOHOLIC VOLUME (%) : 7.5

TOTAL ACIDITY
[GR TARTARIC ACID / LT] : 4.8

RESIDUAL SUGAR [GR / LT] : 40

TSILILIS

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VINEYARDS

Entirely sustainable and certified organic vineyards at altitudes up to 250m in the uplands of Theopetra and the surrounding area of Thessaly. 15-30 year old vines.

SOIL

Sandy clay with limestone.

CLIMATE

The mesoclimate of the region is continental, with rainy cold winters and sunny, hot and dry summers. The high diurnal temperature range during spring and summer allows intense and complex flavors to develop and slow maturation retaining high levels of acidity.

VINIFICATION

Hand harvested grapes are de-stemmed, crushed with skin contact for 4-6 hours and subjected to mild pneumatic pressing. The must goes through alcoholic fermentation in high pressure tanks at low temperatures for at least 30 days in order to become naturally sparkling wine with small, creamy bubbles.

SERVING SUGGESTIONS

Drunk as aperitif or paired with fruits, finger foods, fresh salads and chocolate desserts. Best served at 6-8C.



TASTING CHARACTERISTICS:

Intense floral aromas of rose, fruity aromas of strawberry, raspberry and cherry

Refreshing with zesty acidity, flavors of red fruits, hints of vanilla, creamy mousse and a fine violet aftertaste

