

DRY WHITE DOMAINE HARLAFTIS

VINEYARDS

The Savatiano grapes are harvested from the sustainable and organically certified family vineyards in Northern Attica, Greece, from 40+ year old vines.

SOIL

Harlaftis grows Savatiano in the high altitude (350m) sandy clay soils of North Attica.

CLIMATE

A warm and temperate Mediterranean climate. Hot and dry summers with a cooler spring and wet winters.

VINIFICATION METHOD

The grapes are vinified in stainless steel fermenting containers at a controlled temperature of between 16 and 17C

SERVING SUGGESTIONS

Pairs well with poultry, seafood and pastas such as breaded chicken with almonds, roasted squid, seafood spaghetti or Greek pastichio with vegetables.



TASTING CHARACTERISTICS:

Light and refreshing aromas of peach and grape

Full mouth feel with rich taste and a cool and "nervous" finish

DOMAINE HARLAFTIS



TYPE :
DRY WHITE WINE

CATEGORY :
P.G.I. ATTIKI

VARIETY :
100% SAVATIANO

PRODUCER :
DOMAINE HARLAFTIS

ALCOHOLIC VOLUME [%]: 12

SERVING TEMP:
10-11C

BOTTLE SIZE :
750ml

HARLAFTIS

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