

2017 THEA MANTINIA SEMÉLI



• S E M É L I •
E S T A T E

TYPE :
DRY WHITE WINE

CATEGORY :
P.D.O. MANTINIA

VARIETY :
100% MOSCHOFILERO

PRODUCER :
SEMÉLI

ALCOHOLIC VOLUME (%) : 12

BOTTLE SIZE :
750ml

SERVING TEMP :
10-12C

SEMÉLI ESTATE

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VINEYARDS

Entirely sustainable vineyards located on the 650m high altitude slopes of Zevgolatio, in the region of Mantinia. 25 year old vines.

SOIL

Clay.

CLIMATE

Harsh winters and cool summer nights due to the high altitude, allowing the grapes to ripen slowly and perfect maturation to be reached.

HARVEST

1st to 4th October. Hand harvested.

VINIFICATION

Careful fermentation in vats and aging on fine lees for five months. Blending traditional values with the latest advances in viticulture, the winery uses a gravity-fed process that takes full advantage of the sloping terrain. From pressing to barreling and on to bottling, the entire process relies on the force of gravity rather than on damaging mechanical methods.

SERVING SUGGESTIONS

Perfect with fish and meat, as well as cold cuts and rich, creamy cheeses. Enjoy with veal, pork tenderloin, poultry, creamy risotto, pasta with vegetables or saffron, spaghetti carbonara, braised goat in lemon sauce and beef fricassee.



TASTING CHARACTERISTICS:

Complex aromas of herbs, papaya and mango

Full body and crisp freshness dominate the palate

