

Terra Nera Rosé

PGI Cyclades | Assyrtiko 60% - Mandilaria 40%



Origin of grapes: 50 years old vines from the viticulture areas of Exo Gonia, Megalochori, Messaria and Akrotiri.

Vinification: Brief pre-fermentation cold maceration. Vinification off skins in cool temperature in stainless steel tank and then aged on fine lees for five months.

Description: Lifted nose with intense red fruit notes of red cherry and strawberry. Floral and white pepper hints. Crispy acidity, fresh mouth, long finish.

Best served at 8-10 °C. Pairs well a large variety of dishes, like traditional tomato fritters, green beans with tomato sauce, Greek ratatouille. Also excellent with pizza or pasta with red sauce.

Ageing potential: up to 2 years

Vintage 2023

Alcohol (%by vol) 12,5%

Residual sugars(g/l) 0,34

pH 3,22

Total titrable acidity (g/l tartaric acid) 6,06