



AVARINO ROZE

Wine type: Dry rosé

Category: PGI Peloponnese

Variety: 50% Roditis – 40% Grenache Rouge – 10% Fileri

Area: Messinia - Ilia

Altitude: 300 - 400m

Soil: Sand & clay

Vinification: Co-fermentation at 15°C – 17°C

Barrel-aged: No

Sensory characteristics: A pale rose in color, it is evocative of strawberry and rose aromas. A full-bodied wine with a balanced taste.

Storage suggestions: Store in a cool place, away from direct light

Serving suggestions: Serve at 10°C - 12°C

Alcohol: 11,5%