



AVARINO SEMI SWEET ROSÉ

Wine type: Semi sweet rose wine

Variety: Agiorgitiko 15%, Roditis 50%, Muscat 15%, Moschofilero 20%

Area: From selected vineyards at Corinthia and Achaia

Altitude: 250 - 450m

Vinification: “Late harvest” wine, whose overripe grapes are picked when sugars have had more time to collect and develop a sweeter taste. Rosé classic wine making method, under controlled fermentation temperature at 15° C – 17° C in inox tanks.

Sensory characteristics: Smooth pink color and soft fragrance of muscat on the nose. As sweet as necessary with a unique body and a wonderful cool aftertaste.

Serving suggestions: Red fruit tart, panna-cotta with sauce of red fruit, pavlova, strawberries with whipped cream.

Serve at: 10° C - 12° C

Alcohol: 11,5%