



LIMNIO

Savvoglou Tsivolas
— winery —

- **Producer:** I. Savvoglou – P. Tsivolas
- **Origin:** St. Dimitrios, Kontopouli and Panagia
- **Category:** PDO LIMNOS, ORGANIC WINE
- **Name:** Limnio
- **Type:** Red Dry Limnio.



VARIETY: Limnio 100% . Harvested from September 10-15.



SOIL: Volcanic, medium texture (poor in calcium).



VINEYARD: Vineyards from the Limnos PDO zone areas of St Dimitrios, Kontopouli, Panagia , with a yield of approximately 700 kg per hectare.



MICRO CLIMATE: Little rainfall, strong winds, relatively low temperatures in winter, hot and dry summers.



WINEMAKING: Pre-fermentation extraction(at low temperature) in order to hydrolyze the anthocyanins. The grape must stays with the skins for about seven days, controlled fermentation at 23-25°C with parallel ventilation. Pressing the grape mass and continuing the fermentation until the sugars are de-fermented.

AGING : It is aged for about six months in oak barrels



ORGANIC CHARACTERISTICS: Bright, ruby color, aromas of fresh red fruits, rich taste and delicate, pleasant tannins , aftertaste that lasts .



GASTRONOMY: Served at 15-17° C and uniquely accompanies the wonderful honey-colored cheese of Lemnos as well as yellow cheeses and light meat.

ANALYTICAL DATA:

- Alcoholic Strength 13.0- 13.5 % VOL
 - Reducing Sugars 1.0- 1.4 g/l
- Total Acidity 5.0- 5.5 g/l | PH: 3.4



LIMNOS ORGANIC WINES-SAVVOGLOU-TSIVOLAS
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