

LIMNIO

– winery –

• **Producer:** I. Savvoglou – P. Tsivolas

• Name: Limnio

• Origin: St. Dimitrios, Kontopouli and Panagia

• Category: PDO LIMNOS, ORGANIC WINE • **Type:** Red Dry

Limnio.



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



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 temperatute) in order to hydrolyze the anthocyanins. The grapemust 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.

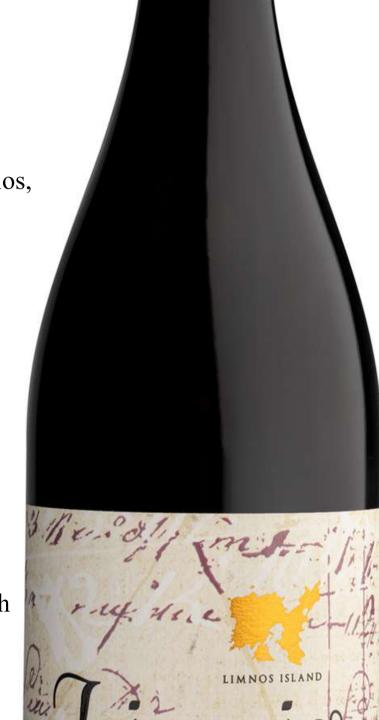
GASTRONOMY: Served at 15-17° C and uniquely accompanies the wonderful honey-colored cheese of Lemnos as well as yellow cheeses and light meat.

ANALYTICAL DATA:

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







Savvoglou Tsivolas

ORGANIC DRY RED WINE

