



THOAS

Savvoglou Tsivolas
— winery —

- **Producer:** I. Savvoglou – P. Tsivolas
- **Origin:** Plaka, Kontopouli and Phragma areas
- **Category:** ORGANIC VARIETAL WINE, Limnio and Fokiano.

- **Name:** Thoas
- **Type:** Red Semi-sweet



VARIETY: Limnio and Fokiano. Harvesting takes place in two phases, separately for each variety, from September 10-20



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



VINEYARD: Vineyards from the areas of Plaka, Kontopouli and Phragma, with a yield of about 700 kg per hectare.



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



WINEMAKING: Extraction 7-8 days, controlled fermentation at 25°C and strong aeration. After the alcoholic, malolactic fermentation follows.



ORGANIC CHARACTERISTICS: Bright, ruby color, aromas of fresh red fruits, pleasant balance between sugars and tannins.



GASTRONOMY: It is served at 10-12 °C as an aperitif and perfectly accompanies fruits, cheeses with a mild taste, nuts and meat or food with a light taste

ANALYTICAL DATA:

- Alcoholic Strength 12.5-13.0 % VOL
- Reducing Sugars 28.0-30.0 g/l
- Total Acidity 5.0 – 5.4 g/l



LIMNOS ORGANIC WINES-SAVVOGLOU-TSIVOLAS
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