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Tsantali Nemea Reserve

Location: Nemea, the most renowned wine region of Peloponnese, S. Greece .

Soil: Limestone.

Sub-soil: Siliceous and clay.

Climate: The climate is typical Mediterranean , with mild winters, light rain and hot summers with ample sunshine.

Varietal composition: Agiorgitiko

Harvest: Middle till end of September.

Classification: Nemea Protected Designation of Origin

Vinification techniques: The classic vinification for red wines. The grape skins remain with the must for 5 days at controlled temperature.

Ageing: At least three (3) years in oak and in bottles.

Character: A ruby red wine with a rich body, soft tannins and the characteristic red fruit aromas of the variety (cherry, plum, fruits of the forest) and cloves.

Serving suggestions: Its soft and full taste make it an ideal accompaniment to fillet steak. It also harmoniously complements sweet-tasting or sweet & sour dishes, such as stuffed turkey and veal in tomato sauce. It works well with all kinds of pasta, especially in white sauces. Also delicious with a selection of cheeses, such as Kasserli, Graviera, Regatto and Parmesan.

Serving temperature: Best served at 18 oC.

Bife à Milanese com salada de almeirão. Jantar em 24/03/2012.