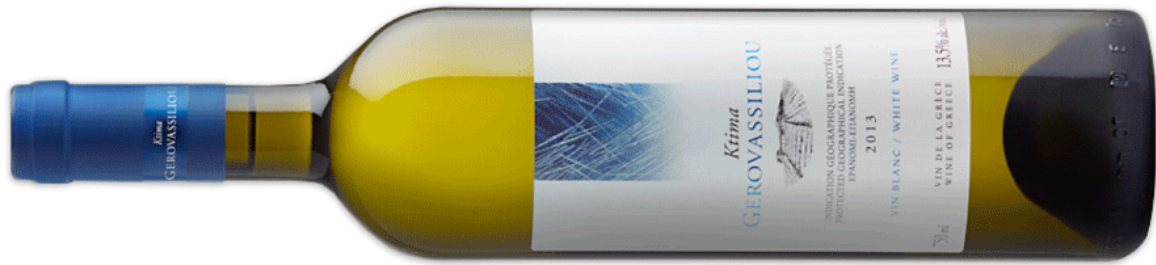


<http://www.gerovassiliou.gr/en/wines/white>

GEROVASSILIOU

White

Protected Geographical Indication Epanomi



Characteristics

A pioneering blend of two indigenous grape varieties, Malagousia and Assyrtiko.

Skin contact is retained for a few hours and then follows alcoholic fermentation in temperature controlled stainless steel tanks at 18-20 °C. Bright blond in colour with greenish shades, it has a distinctive nose with impressions of exotic fruit and notes of green pepper, jasmine, orange, melon and lemon. On the palate it has a rich, round feel with a lemony aftertaste.

Enjoy it fresh during its youth served at 8-10 °C.

Food pairing: fresh shellfish, grilled or steamed fish and white meat are good main course choices. A terrific companion for Asian cuisine, white sauce based pasta, appetizers, salad dishes with tomato and Greek feta.

Awards

Vintage | 2013

Decanter World Wine Awards, London

Vintage | 2013

2014 **Gold medal**

Berliner Wein Trophy, Berlin

Safra 2013. Degustação na Ktima Gerovassiliou, Epanomi, Tessalonika/GR, 24/10/2016.