

## Green Bubbly

**WINE TYPE** Extra dry sparkling white.

**VARIETY** Malagouzia.

**VINEYARD REGION** Parnassos.

**SOIL** Well drain mixture of loamy clay.

**VINEYARD** 400-500m altitude, planting density 450 pl/acre with an average acre yield per hectare 1100 kg/acre.

**CLIMATE** The main characteristic of the region is the long harsh winters and cool summers with small periods of high level of temperature.

**OENOLOGIC CHARACTERISTICS** Alcohol 12%, Reducing sugars 8gr / Lt, Acidity 7,5gr/Lt, pH 3,1 , Pressure 3,5 bar.

**VINIFICATION** After slight pressure of the grape marc, the juice is cooled to 0°C and stored in refrigerated tanks unsolicited. Fermentation starts gradually to 12% ABV with temperature control. When the alcoholic fermentation reached the desired degree, it is caused to stop the fermentation in order to be left about 8-10 gr/l residual sugar.

**TASTING NOTES** Color yellow-green. Intense aroma of citrus, green apples, mint and green pepper. Taste rich and aromatic with a high acidity accompanied by a gentle foaming and a long aftertaste.

**HARMONY** Ideal during the entire meal with the combination of fish and fruits of the sea. Consumed very pleasantly and of itself every moment of the day.

**SERVING TEMPERATURE** 6-10°C.

