

Filioma

FILIOMA DRY ROSÉ WINE



GRAPE VARIETY:
MERLOT 100%



WINEMAKING:

In stainless steel tanks with indigenous yeasts. After fermentation, clarification and filtration follow.



TASTE CHARACTERISTICS:

Stands out for its bright rosé color! Aromas of fresh red fruits such as strawberry, stone cherry, and raspberry, blend with delicate floral notes of rose and herbal mint. Its rich body is highlighted by the freshness of the fruity aromas and the deliciously crunchy acidity. The lingering finish enhances the pleasure after every sip!



PAIRS WITH:

Excellent taste match with Mediterranean oily dishes as well as with meatballs in tomato sauce and white meat in juicy sauces. It deliciously embraces fruit, cheese and charcuterie platters.



SERVING TEMPERATURE:

7-10 °C



REGION

Asopia of Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Mid-August



MATURING

-

ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
11.6 %Vol	5.0 gr/l (expressed in Tartaric acid)	3.57	1.8 gr/l



*That for the production of this wine we are not using any milk , egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)