



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Silva Daskalaki winery

Brand name: Emilia red sweet wine

Vintage: 2010

PDO/PGI/TO: -

Grape variety(-ies): Liatiko 100%

Date bottled: 30/10/2021

Winemaking Regiment: Grapes harvested from privately owned biodynamic vineyards. The grapes are grown in our own vineyards from self-sown vineyards from our own vineyards. Long fermentation with indigenous yeasts at controlled temperature for 6 months in oak barrels. This is followed by maturation in French oak barrels for more than 8 years. Poma natural cork.

Viticultural methods: Wine made with organic grapes Certified organic by DIO

Vegan: Yes

Yields: 0,5hl/ ha

Trellising system: Double guyot

Elevation: 350 – 550 meters

Soil: Calcareous-clayey

pH: 3.71 **Total SO₂:** 65mg/l **Alcohol:** 12.5 % **Residual Sugar:** 248.6 **Total Acidity:** 8.17 g/l

Miscellaneous information: Monovarietal wine from liatiko. The maceration of the grapes for 6-8 days, the special vinification method and the 6 years of aging in American and French barrels give the wine a full flavor. As an aperitif or at the end of a meal.

Flavor of the wine: Characteristic aromas of raisins, vanilla followed by aromas of caramel and chocolate.

Food/wine pairing: It accompanies dark chocolate and hazelnut desserts, fruit tarts, ice cream and nuts. Serve at 8-10°C.