



# CAVA SPILIADIS COLLECTION

## TECH SHEET

**Winery:** Ktima Gerovassiliou

**Brand name:** Ktima Gerovassiliou White

**Vintage:** Various Vintages

**PGI:** Epanomi

**Grape variety(-ies):** 50% Malagousia – 50% Assyrtiko

**Date bottled:** End of November

**Winemaking Regiment:** Skin contact in cold is retained for a few hours and then follows alcoholic fermentation in temperature controlled stainless steel tanks at 18 °C.

**Other notes for winemaking:** -

**Viticultural methods:** Sustainable (certified)

**Vegan:** Yes

**Yields:** 58-59 hl/ha

**Trellising system:** double Guyot

**Elevation:** 110-150

**Soil:** Mainly sandy with a few clayey substrates and calcareous rocks.

**pH:** 3,25-3,40 **Total SO<sub>2</sub>:** <200 mg/L **Alcohol:** 13-14% **Residual Sugar:** 2,50-2,70 g/L **Total Acidity:** 4,50-6,50 g/L

**Miscellaneous information:** Famous blend, first made by Evangelos Gerovassiliou.

**Flavor of the wine:** Exotic fruit and notes of green pepper, jasmine, orange, melon and lemon.

**Food/wine pairing:** fresh shellfish, white meat with light sauces, pasta dishes, Greek salad (tomato & feta cheese).