

# AZZ ARDÀ AGIORGITIKO



TYPE: Blanc de Noir, Extra Brut

Year: 2021

VINEYARD'S LOCATION: Xerocambos & Porià, Nemea

DESIGNATION: Organic Varietal Quality Sparkling Wine

GRAPE VARIETY: Agiorgitiko 100%

VINIFICATION: After a careful manual harvest, the grapes were cooled down to a temperature of 5°C and then pressed without destemming. After cold static sedimentation in stainless steel tanks, the resulting must was fermented at a controlled temperature of 17°C for around 25 days. After months of cellar ageing inside the stainless-steel tanks with periodic "bâtonnage", the base wine was bottled for the second fermentation. The wine stayed for at least 24 months in contact with its lees and was disgorged in January 2024.

#### ANALYTICAL DATA:

Alcohol Content – 12% Vol.

Total Acidity – 7,7 g/L

pH - 3,09

Res. Sugar – 3,93 g/L

CELLARING POTENTIAL: This wine can be served right after purchase, or stored for at least 24 months in a cool and dark place.

DRINKING TEMPERATURE: 10-12°C

TASTING NOTES: Of an elegant pale straw colour, with platinum hues and a fine and persistent cordon, characteristic of the Traditional Method, our 2021 Azzardà Blanc de Noir reveals on the nose fresh aromas of small red berries, fragrances of toasted bread and white flowers. In the mouth, the typical aromatic characteristics of Agiorgitiko are protagonists; notes of sour cherries, plums and blueberries are in excellent harmony with the striking acidity and the long, round, and slightly tannic and long-lasting aftertaste.

RECOMMENDED PAIRINGS: Asian cuisine, beef carpaccio, risotti, fresh pasta dishes and seafood.

#### PACKAGING:

6-bottle packaging (size/weight):

320 x 270 x 173 mm / 9,9 kg

