



COMPOSITION:

100% Sauvignon Blanc

APELLATION:

PGI Epanomi

PRODUCTION:

15000 bottles

HARVEST YIELDS:

42 hl/ha

FERMENTATION:

After skin contact it is fermented in French oak barrel and then aged on lees for 6 months.

> Alcohol: 14% Acidity: 6.78 g/l pH: 3.18

Sauvignon Blanc

KTIMA GEROVASSILIOU

Ktima Gerovassiliou was established in 1981 and is located approximately 25 km southwest of Thessaloniki.

Today, 56 hectares are planted with Assyrtiko, Malagousia, Chardonnay, Viognier and Sauvignon Blanc for whites. The red varieties are Syrah, Merlot, Grenache Rouge, Limnio, Mavroudi, Mavrotragano and other local Greek red varieties.

The area's climate is characterized as Mediterranean with mild winters and warm to cool summers that are tempered by the sea breeze. The soil is mainly sandy with a few clay substrates, calcareous rocks and rich in sea fossils.

WINEMAKER

Evangelos Gerovassiliou studied Agronomy at Thessaloniki and obtained his diploma in Oenology and his tasting credentials from the University of Bordeaux. In 1981 he started the revival of viticulture in his hometown of Epanomi. A small but ultramodern winery was built in 1986.

During his various training courses on a number of estates in the Bordelais region, he made many friends and he also earned the respect of Emile Peynaud, internationally recognized as the forefather of modern oenology and one of Mr. Gerovassiliou's most influential teachers.

TASTING NOTES

Bright pale yellow color with tropical notes, melon and toasted vanilla. On the palate it illustrates toasted almond, pineapple and mango while highlighting its oak structure.

FOOD PAIRING

Grilled fish amandine, sauteed vegetables such as green beans, Brussels sprouts and zucchini as well as aged cheese such as old cheddar.

LIKE US facebook.com/cavaspiliadis

CANADA & US IMPORTER







Andreas Zinelis, US Portfolio Manager azinelis@cavaspiliadis.com | 917.796.3162