

# SAVATIANO

2024

KTIMA  
Roxani  
MATSA



**CATEGORY:** Dry White Wine

**APPELLATION:** PGI Pallini

**VARIETY:** Savatiano 100%

## VINEYARD

Savatiano from the organic vineyards of Ktima Matsa in Kantza, Attica. The climate is dry and Mediterranean, while the vines are over 35 years old, lending depth and character to the wine.

## VINIFICATION

Hand-harvested with meticulous grape selection in the vineyard. The grapes are carefully destemmed and then gently pressed, with only the free-run juice being retained. A static settling process follows at 12°C, before undergoing alcoholic fermentation in stainless steel tanks at 16°C. The wine is then aged on fine lees for six months, with gentle bâtonnage to enhance texture and complexity.

## TASTING NOTES

A pale lemon hue in the glass. The nose reveals a delicate aromatic profile of white flowers, white-fleshed peach, and mint, set against a dominant backdrop of pear. On the palate, it is full-bodied with a refreshing acidity, while the flavors mirror those of the nose. The finish is long and aromatic, leaving an elegant impression.

*Best served at 9-10° C*

## FOOD PAIRING

Pairs beautifully with fish, seafood, shellfish, Mediterranean vegetable dishes, and selected cheeses. A versatile companion for refined and fresh flavors

ALCOHOL  
13,5%

pH  
3.27

TOTAL ACIDITY  
5,2 g/L

RESIDUAL SUGAR  
1,4 g/L