MONOLITHOS

MONOLITHOS NEMEA AGIORGITIKO

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This Wine

TECHNICAL DETAILS

The Estate
Monolithos red is the epitome of the most planted red grape of Greece, the indigenous Agiorgitiko, in a low intervention “nouveau” (fresh) vinification.

Wine Making
Pre-fermentation, cool maceration for 24 hours, alcoholic fermentation followed by malolactic fermentation. Matured for 2 months on its lees in stainless steel tank with periodic stirring.

Food Suggestions
Pairs well with beef, lamb, veal, game, and deer based dishes.

TASTING NOTES

Vivid red color with aromas of fresh cherries and other red fruits, with a round and crispy palate, and soft tannins.

Agiorgitiko grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.3
- Class: Red

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