



## Tsigello

### Technical information

**Variety:** 100% Tsigello (Mavrodaphne )  
**Viticultural zone:** Slopes of Aigialeia  
**Classification:** PGI Slopes of Aigialeia

**Type:** Dry Red  
**Vintage:** 2020  
**Alcohol:** 13,0%

**Sugar:** <1 g/L  
**Total acidity:** 5,6 g/L  
**pH:** 3,60

### Vineyards

The top-quality version of the Mavrodaphne variety is called Tsigello. A variety native to the region, Tsigello is grown in Dafnes and Petsakoi at an altitude of 500-650 m. The soil is poor with an ideal mechanical composition which drains well. All activities relating to cultivation are carried out by hand and yields do not exceed 50hl/ha.

### Winemaking

The grape-picking is done by hand using small crates. In 2020, it took place on 12th September in excellent climatic conditions. The grapes reached the winery in a healthy and perfectly mature condition. After the raw material was sorted and the grapes lightly crushed, pre-fermentative cold maceration took place at 8-10°C for 3 days to take full advantage of the aromatic potential of the variety. Maceration continued for about another week at temperatures 15-20°C, accompanied by the onset of alcoholic fermentation. After the alcoholic fermentation was complete, malolactic fermentation followed. Then 80% of the wine was aged in handmade clay amphorae and 20% in old French oak barrels for five months or so. Finally, it was bottled unfiltered.

At all stages of the wine-making process, from the moment the grapes are received to the bottling, natural gravity flow is used.

### Organoleptic properties

Deep red in colour with violet streaks and an intense bouquet of fresh forest fruit (white-heart cherry, blackberry) and herbs (bay leaf, eucalyptus, mint) which sweeten to vanilla and bitter chocolate during malolactic fermentation. Full and elegant on the palate, with mild and mellow tannins and a lasting aftertaste. It goes superbly with grilled meat, winged game, salmon, cooked tuna, tomato dishes, charcuterie, cheeses and traditional Greek aubergine dishes. Ideally served at a temperature of 16-18°C.