

**Wine name:**

**Producer name:**

**Classification:**

**Country of origin:**

**District & region of origin:**

**Grape varieties and %'s:**

**Soil type:**

**Vineyard altitude:**

**Vine density:**

**Trellising/ pruning:**

**Average yield hl/ ha:**

**Vinification:**

**maturation:**

**Bottle ageing:**

**Alcohol (%):**

**Total acidity:**

**Volatile acidity**

**SO2 free**

**Fiche Technique**



White on Grey  **Vintage:**  2023

Mitravelas Estate

P.G.I. Peloponnese

Greece

Mantinia

Moschofilero

Sandy loam with good drainage

650-700

3500/ha

Double cordon trained vines

1. hl/ha

Cooling of the grapes before exploding, immediate collection of the wort and degreasing within 24 hours, then grafting with selected yeasts and fermentation under a controlled temperature of 15–16°C.

|  |  |  |  |
| --- | --- | --- | --- |
| For 2 months in tanks |  |  |  |
| 2-5 years |  |  |  |
| 11,8 | **pH:** | 3,17 |  |
|  |  |
|  | **Residual** |  |  |
|  | **sugar** |  |  |
| 5,54 | **(g/lt):** | 0,85 |  |
| 0,25 |  |  |  |
| 33 | **SO2 total** | 102 |  |
|  |  |





|  |  |  |
| --- | --- | --- |
| **Annual production** |  | **Organic/bi** |
| **(bottles):** | 20.000 bottles | **odynamic:** |