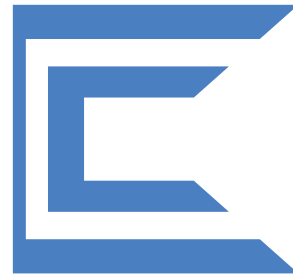




KALLOS

STERGIANO



Vintage: 2022 [ousia]
Alcohol Content: 13.6%
Sugars: 2.3 g/L
Volatile Acidity: 0.38 g/L
Total Acidity: 6.5 g/L
pH: 3.21

GRAPE AND RESIN

The grapes are sourced from the privately-owned 3.7ha vineyard located in Gerakona, Goumenissa, at an altitude of 250 meters. The vineyard is entirely planted with a selected Assyrtiko clone. Employing practices such as green harvest, we aim for low yields, averaging approximately 60 hl/ha. Harvesting takes place when the grapes reach optimal ripeness. The resin is sustainably harvested, without any chemical applications, from *Pinus halepensis* trees located inland in the Megara region of Attica.

WINEMAKING

Pre-fermentation maceration is applied for 8 hours before pressing. Fermentation takes place in 225-liter French oak barrels. At the start of fermentation, resin is added to allow the parallel extraction of its components into the fermenting must. Once the resin is removed and alcoholic fermentation is complete, the wine matures on its lees in barrels for approximately 5 months.

1979WINES
To all than inspire you