

SOLGIO

Greek
Wines



PRODUCT CATALOGUE

Konstantara Sauvignon Blanc

SAUVIGNON BLANC 100%



Category: Dry White Wine (Organic)
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration, controlled alcoholic fermentation, sur lie ageing

Characteristics: A glowing paleyellow wine with golden highlights. An intense aromatic character of white flesh and tropical fruits with notes of wild flowers. Delicate body with a satisfying acidity and a very good balance of flavours, a cool aftertaste, and unique bouquet of flowers and fruits.

Serving suggestions: Serving temperature 8o-10o C in a tulip glass for white table wines.

Food Pairings: Enjoyed with fresh salads and citrus fruit sauce, classic Mediterranean cuisine, such as grilled fish, seafood and vegetable dishes, asparagus, white meat, grilled chicken as well as Asian cuisine. It can also be enjoyed on its own, as a cool aperitif. Also well matched with yellow and white cheeses (feta or goat's cheese).

Ageing recommendations: Enjoy fresh, within its first 2-3 years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Konstantara Sauvignon Blanc Fume

WHITE DRY WINE SAUVIGNON BLANC 100%
AGED IN AMERICAN OAK BARELS FOR 4 MONTHS



Category: Dry White Wine (Organic) Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration, controlled alcoholic fermentation, sur lie ageing in American 225 litre oak barrels for at least 4 months, bâtonnage.

Characteristics: Glowing golden-yellow in colour, this wine has an intense, alluring, complex and aromatic presence in the nose, typical of the variety. The aromas of citrus fruit, passion fruit, apples, pineapple, nuts, vanilla and smoke, all shaped by the grape as well as the barrel, continue down to the mouth. Particularly full and exuberant in the mouth, while still elegant and oily, with a perfect balance of acidity and alcohol. A lively, long-lasting aftertaste, making it extremely refreshing and enjoyable.

Serving suggestions: Serving temperature 10o-12o C in a tulip glass for white table wines.

Food Pairings: Matches well with fatty fish baked or cooked, with grilled white meat, accompanying vegetables or rich, creamy white sauces. Ideally suited for pastas with rich semi-fatty white sauces, as well as alongside semi-hard mature or smoked cheeses.

Ageing recommendations: Enjoy it fresh in its first 2-3 years or can be aged for up to 5+ years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o

Konstantara Malagouzia

WHITE DRY WINE MALAGOUZIA 100%



Category: Dry White Wine (Organic)
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration, controlled alcoholic fermentation, sur lie ageing

Characteristics: glowing hay-like colour with green highlights, aromas of exotic fruits such as mango, ripe fruits like pear and citrus, and the scents of spring flowers, such as white roses, combined with the aromas of sage and marjoram. Its rich and full-bodied flavour and powerful aromatic character is balanced and fresh, with a spicy aftertaste that long lingers.

Serving suggestions: Serving temperature 8o-10o C in a tulip glass for white table wines.

Food Pairings: Perfect alongside traditional Greek mezes, such as dolmadakia (vine leaves stuffed with rice), as well as pies with cheeses or wild greens. Also goes well with salads with fresh vegetables, risotto or pasta with seafood. It seamlessly accompanies Asian cuisine, grilled fish, chicken, and pork - breaded or in white sauces. Ideal as a summer aperitif or to harmoniously end a meal with cheeses and fruits.

Ageing recommendations: Enjoy fresh, within its first 2-3 years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Konstantara Rose

ROSÉ DRY WINE CABERNET SAUVIGNON 100%



Category: Dry Rosé Wine (Organic).
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration of a few hours. Controlled alcoholic fermentation, sur lie ageing.

Characteristics: A light salmon colour with some orange and onion skin highlights. A beautiful aromatic, flowery nose with red roses and red fruits redolent of strawberries, blueberries, sour cherries, and cherries, all tied together by subtle caramel undertones. Its provocative and expressive taste bursts with crisp fresh red fruits, a quenching acidity, a balanced body and a fruity aftertaste that lasts, highlighting the nose's aromas.

Serving suggestions: Serving temperature 8o-10o C in a tulip glass for white table wines.

Food Pairings: A fine and elegant rosé table wine that can be paired with almost any meal with fresh tomato sauce, such as lobster with spaghetti, and shrimp saganaki (in a small pan), pasta with minced meat. It goes well with chicken and pork in light red sauces. It is also suited to Asian cuisine, such as Chinese, with fatty fish grilled and/or cooked, such as salmon Cold cuts and cheeses also go well with this wine, thanks to its tannin structure, while it also complements grilled meat, when the summer heat forbids the classic red wine.

Ageing recommendations: Enjoy fresh, within its first 2 years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Konstantara Merlot-Cabernet Saunignon

RED DRY WINE MERLOT-CABERNET SAUVIGNON
AGED 12 MONTHS IN SUPERIOR NEW FRENCH OAK



Category: Dry Red Wine (Organic)
Protected Geographical Indication, Halkidiki

Vinification: Pre-fermentation cold maceration, classic red vinification, ageing for 12 months in French oak barrels.

Characteristics: Deep purple in colour Complex bouquet of emerging aromas of mature red fruits and spices, smoke and vanilla. Exuberant body with velvety, compact flavour of balanced refined tannins and acidity. Long, pleasant and complex aftertaste.

Serving suggestions: Serving temperature 12o-16o C in a large tulip glass for aged red wines. May need decanting.

Food Pairings: The fine tannins make it a very versatile wine suitable for a great many taste combinations in traditional Greek cuisine. Ideal with meat pies, veal fillet, thick tomato-based meat stews (beef stew with a red sauce, stifado). Excellent with any combination featuring BBQ such as sausages, steaks, liver or lamb chop.

Ageing recommendations: Enjoy from its very first years or take advantage of its potential for development by ageing it for 5 to 10+ years. We recommend the bottles be on their side, in a dark place, at a temperature of 14o -16o C

Konstantara Assyrtiko-Viognier

DRY WHITE ASSYRTIKO-VIOGNIER

AGED FOR AT LEAST 4 MONTHS IN AMERICAN OAK BARRELS



Category: Dry White Wine (Organic)
Protected Geographical Indication, Halkidiki.

Vinification: Blending of grape varieties with pre-fermentation cold maceration, controlled alcoholic fermentation, sur lie ageing, in American 500 litre acacia barrels for at least 4 months, bâtonnage.

Characteristics: A glowing greenish-yellow colour with intense golden highlights. A complex and elegant nose expresses the varietal character of French Viognier, as well as the northern Greek Assyrtiko. Expressive aromas of ripe apricot, flowers, and citrus fruit peel, together with tropical fruits and lots of white flowers, making its nose irresistible. The barrel's personality - vanilla, tobacco, and nuts - is beautifully incorporated into the wine, composing a rich bouquet of aromas, while the scent of bread crust hints at contact with the lees. Full, creamy and rich in body with an exceptional structure and crisp acidity

Serving suggestions: Serving temperature 10o-12o C in a tulip glass for white table wines.

Food Pairings: An excellent companion to fresh seafood such as lobster, crab, or shrimps in a white sauce. It pairs perfectly with Asian cuisine, roast fish with oily flesh, chicken and pork in white sauces, grilled vegetables and asparagus, as well as with mature yellow cheeses to round off the meal.

Ageing recommendations: Enjoyed fresh in its first 2-3 years or can be aged for up to 5+ years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Konstantara Très Sacré

DRY RED SYRAH-CABERNET SAUVIGNON
AGED 18 MONTHS IN SUPERIOR NEW FRENCH OAK



Category: Dry Red Wine (Organic)
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration, classic red vinification, ageing for 18 months in French 225 lit oak barrels.

Characteristics: deep red and intense purple colour. A complex, yet refined nose. The nose is made up of aromas of ripe fruits, blackberries, sour cherries, cherries, black raspberries together with spicy hints of nutmeg, cinnamon, black pepper, tobacco and notes of leather. In the mouth it is silky, with a velvety feel, thick, full, with gentle aged tannins, soft, and a balanced acidity, offering aromas of ripe fruits, clove, black pepper with a touch of herbs, that faithfully follow the bouquets of the nose to further highlight them. The after-taste is very long and complex. Mature yet also so young, it makes you think it will last forever.

Serving suggestions: Serving temperature 14o-18o C in a large tulip glass for aged red wine to be enjoyed with meals. May need decanting.

Food Pairings: An excellent accompaniment to grilled meats, spit roasts, and, naturally, red meat, such as game or fowl stews or roasts with spicy sauces, as well as a variety of hard spicy cheeses and smoked cold cuts.

Ageing recommendations: Enjoyed from its very first years or take advantage of its potential for ageing for 5 to 10+ years. We recommend the bottles be on their side, in a dark place, at a temperature of 14o -16o C.

Konstantara Vin de Liquer

SWEET RED WINE



Category: Sweet red dessert wine.

Varietal Composition: Agiorgitiko

Vinification: Natural non-fermented sugars due to interruption of alcoholic fermentation by cooling and adding marc extract (grape pomace).

Characteristics: A dessert wine with a vivid red colour and violet tint, with abundant flavors of red fruits (raspberry, plum, cherry, sour cherry) and anise. Round body with balanced sugar acidity. Long, velvet, sweet and sour aftertaste: a distinctive character resulting from the production process.

Serving suggestions: Serving temperature 8o-12o C in a dessert wine glass or a grappa glass

Food Pairings: Matches perfectly with chocolate-based sweets, tarts and cheese cakes with red fruits, but also with soft and salty cheeses with intense characteristics, like blue cheese and Roquefort. Also delightful as an aperitif, with crushed ice and spearmint, served in a tulip wine glass.

Ageing recommendations: Enjoy fresh, within its first years. We recommend the bottles be on their side, in a dark place, at a temperature of 14o -16o C.

Harites Petres

WHITE DRY WINE ATHIRI - MUSCAT OF ALEXANDREIA



Category: Dry White Wine (Organic)
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration, sur lie ageing

Characteristics: Bright yellow-golden colour. Intense, fruity and flowery aroma. Light-bodied, aromatic and well balanced with a refreshing finish.

Serving suggestions: Serving temperature 8o-10o C in a tulip glass for white table wines.

Food Pairings: The wine's varietal composition makes it an ideal choice for the daily meal with friends. It goes well with appetizers of Greek cuisine such as small fried fish, squid and mussels. It accompanies oil-cooked dishes, stuffed vine leaves, salads and Greek green and cheese pies. It makes for an excellent summer aperitif.

Ageing recommendations: Enjoyed fresh, within its first 2 years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Harites Petres

ROSÉ SEMI-DRY WINE CABERNET SAUVIGNON



Category: Semi-dry Rosé Wine.
Protected Geographical Indication, Halkidiki.

Vinification: Pre-fermentation cold maceration and saignée method, sur lie ageing.

Characteristics: Vivacious rosé in colour Pleasant nose emerging with aromas of caramel, cherry, strawberry and rose petals. A balanced body with pleasant acidity leading to a light, fruity, delicious sweet finish.

Serving suggestions: Serving temperature 8o-10o C in a tulip glass for white aromatic wines.

Food Pairings: An elegant everyday rosé which can accompany all manner of dishes. Perfect with Greek cuisine (stuffed vegetables, oil-cooked dishes, pastitsio, moussaka, fried meat balls). Suited also to sweet and sour Asiatic foods, chicken and pork, paella and pizza. Ideal also with cold cuts and cheeses, fruit salads, and, naturally, on its own, in an armchair, with a good book.

Ageing recommendations: Enjoyed fresh, within its first 2 years. We recommend the bottles be stored in a dark place, on their side, at a temperature of 14o -16o C.

Harites Petres

RED SEMI-SWEET WINE MERLOT



Category: Semi-sweet Red Wine.
Protected Geographical Indication, Halkidiki

Vinification: Pre-fermentation cold maceration, with natural non-fermented sugars through the interruption of the alcoholic fermentation by cooling

Characteristics: A dessert wine with a vivid red colour and violet tint, with abundant flavours of red fruits (raspberry, plum, cherry, sour cherry) and red flowers. Round body with balanced sugar acidity. Long, velvety and sweet finish. A straightforward everyday wine with a friendly character.

Serving suggestions: Serving temperature 8o-12o C in a tulip glass for young red wines. A refreshing summertime wine

Food Pairings: Perfectly matched with tomato-based stews. A very good pairing for meat with spicy (Mexican) dishes as well as with sweet and sour (Chinese) salads. Goes well with all kinds of grilled meat and BBQ together with sweet or hot sauces.

Ageing recommendations: Enjoyed fresh, within its first years. We recommend the bottles be on their side, in a dark place, at a temperature of 14o -16o C.

Harites Petres

RED DRY WINE MERLOT- SYRAH



Category: Dry Red Wine (Organic)
Protected Geographical Indication, Halkidiki

Vinification: Pre-fermentation cold maceration, classic red vinification

Characteristics: Deep red colour with purple tints. Emerging complex bouquet. Aromas of caramel, cedar, spices bound together by abundant aromas of red fruits (plums, cherries). Generous body, balanced with fine tannins and acidity. A long fruity finish. An easy, everyday wine particularly popular with red wine aficionados even in summertime.

Serving suggestions: Serving temperature 12o-16o C in a large tulip glass for red wines. May need decanting.

Food Pairings: An easy wine to combine with numerous dishes due to its tannins. Ideal with traditional Greek cuisine such as stuffed tomatoes with mince, fried meat balls and soutzoukakia in tomato sauce, spetzophai, moussaka, eggplants imam or papoutsakia. Ideal with meat pies, fried meat, veal fillet with spicy sauces, thick tomato-based meat stews (beef stew with a red sauce, stifado). Goes well with all kinds of grilled meat and BBQ.

Ageing recommendations: Enjoy from its very first years or take advantage of its potential for development by ageing it for 5 to 8+ years. We recommend the bottles be on their side, in a dark place, at a temperature of 14o -16o C.

Konstantaras Merlot



Category: Dry red wine. Organic Agriculture Product (BIO Hellas).
Protected Geographical Indication (PGI) Halkidiki

Vinification: Classic red vinification which initially includes cold maceration.
Bâtonnage technique in tanks rather than ageing in oak barrel.

Characteristics: A superior Merlot, distinct for its dark purple color, fresh aromas of dark fruits, such as cherry, blackberries, plums and blueberries, its soft, velvety and pleasant tannins as well as its fruity aftertaste.

Serving suggestions: Served at 12o-14o C in a large tulip glass for red wines.

Food Pairings: This is a thoroughbred red whose taste characteristics make it suitable for any dish containing a strong element of fresh tomato. You may also pair it with grilled pork pancetta, pork steaks, pork with honey and mustard, roast pork with plums.

Ageing recommendations: Enjoyed early on, but can be aged beyond 3-4 years. We recommended that bottles be on their side, in darkness, at a temperature of 14o-16o C.