

Red Grape Vinegar

with Basil & Garlic



Variety: Agiorgitiko

Hand-picked and sorted, low-yield vineyard

Region: Agiorgitiko vines are cultivated exclusively within the limits of the Nemea region on the Peloponnese, where the wine PDO NEMEA is produced.

Basil & Garlic: Cultivated around our vineyards, hand-picked and dried naturally.

Information: Ripe organic grapes of the variety Agiorgitiko are vinified according to the typical red wine making process. Then the acetic fermentation begins through a controlled oxygen flow. When the vinegar is ready, the final touch is given with dried basil & whole cloves of garlic, steeped in it for a short period. The result is a vinegar with complex aromatic bouquet and spicy taste.

Tasting notes: Red colour with brown highlights, strong aromas of basil & garlic with hints of red fruits. Sour and spicy taste with notes of sun-dried fruits in the finish.

Ingredients: Grape vinegar*, Basil*, Garlic*

*Product of organic farming

Free from: Vegan, Gluten Free, GMO Free

Acidity: 6%

Shelf life: 36 months

Bottle content: 250ml

Packaging: Glass bottle Dorica
6 bottles per carton

Label Languages: English - Greek, English - USA
German - French, French - Dutch

Certification:

Organic certified according to Reg. (EC) 834/2007
USDA NOP, ISO 9001/2008, ISO 22000/2005



Wisdom of Nature
organic grape products

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