

Savatiano

Savatiano, a traditional white grape variety, is one of the most regularly planted kinds in Greek vineyards. The variety is in charge of producing a sizeable portion of the dry whites produced, whether alone, in blends, or in many PGI wines. However, once oenophiles have a decent Savatiano in their glass, they will undoubtedly be won over by the wine's uniqueness and the fact that this varietal is prepared to demonstrate that quality does not come from showcasing but rather by revealing its essence.

Truth be told, despite its long history, Savatiano is a variety that is rarely used, largely because up until recently it had a lackluster performance that led to undeserved dissatisfaction on the part of some customers. Fortunately, the new and more modern profile of its wines will satisfy even the pickiest of wine connoisseurs. It has unmistakable scents of yellow fruit and recently cut grass, a round tongue, and a well-balanced presence. This new profile wasn't created without effort. Many winemakers in Attica and Central Greece—areas where Savatiano is widely planted—have worked both in the vineyard and the winery. By selecting specific clones from each terroir, they imbued the variety with complexity; by excluding aged, goblet-pruned vines, they ensured viscosity and length; and by prefermentation-maceration and low fermentation temperatures, they "vaccinated" the variety with freshness and an increased aromatic intensity.

We can't forget that Savatiano is a crucial variety that has historically been used to manufacture retsina, in addition to being the source of a wide range of new Greek wines. The bad news for the variety is that extended years of its application toward subpar retsina results have contributed to its unpopularity. The good news is that Greece's subpar wine results are almost entirely a thing of the past. At this time, it must be emphasized that a great bottle of Savatiano and a contemporary retsina are not just outstanding pieces in the worldwide, cross-cultural vineyard's puzzle, despite their prior success. They serve their purpose as successful and authentic "meal wines," making them valuable partners to a variety of dinners and dishes.

Type of wine – White

Wine style – Fresh and Unoaked, Oaked

Food pairing – Seafood, Salads, White meats, Spicy, Pasta, Cheeses, Aperitif

Aromas & Flavors – Stone, Green and Tropical fruits, Mineral

Body – Medium

Acidity – Moderate

Ageing potential – Drink now or age for 5 to 7 years

