



LIMNIO

LIMNIO IS CONSIDERED, IF NOT THE MOST ancient, at least one of the most ancient varieties worldwide. This particular variety is extensively mentioned by the writers of antiquity as ‘the grape from Limnos’, which denotes its place of origin, no other than the island of Limnos in the north-eastern Aegean Sea.

Limnio has moderate vigour and is very drought- and disease-resistant. It easily adapts to different soil types, but performs best when cultivated on arid, unfertile soils, with good drainage.

Limnio wines can be very easy, charming reds. Nevertheless, with extra care in the vineyard and in the cellar, this variety can give high quality wines of high alcohol content, defined by medium-level tannins, medium acidity, medium body and colour intensity, and aromas reminiscent of fresh herbs and red wild berries.

Limnio is not cultivated only on Limnos, where it produces the PDO Limnos red wines, and in Halkidiki, participating in the PDO Slopes of Meliton dry red wine. It is also found in many other regions of Macedonia and Thrace, taking part in the production of many PGI wines, showing its capability to thrive even in cooler climates.

A. VARIETY DETAILS

	VARIETY	LIMNIO
	COLOUR	MEDIUM INTENSITY
	ACIDITY	MEDIUM
	AROMAS	FRESH HERBS, RED WILD BERRIES
	TANNINS	MEDIUM
	BOTTLE AGEING	SPICES, RED FRUIT JAM MEDIUM AGEING POTENTIAL
	WINE STYLE	SOFT, ELEGANT

B. PDO & LIMNIO

(FOR DETAILS SEE APPENDIX I)

PDO SLOPES OF MELITON	MACEDONIA
PDO LIMNOS	AEGEAN ISLANDS