



Giannikos Winery

Made from organically grown grapes, this retsina offers balance between authentic pine character and fresh fruit purity.



Retsina o

Peloponnese, Greece

Region and Vineyards

Giannikos Winery is based in **Korinthos (Corinth)**, in the northeastern Peloponnese, a region with both **historical winemaking roots** and a **warm Mediterranean climate**. The vineyards benefit from dry summers, sea breezes, and organic farming practices.

Retsina, a wine deeply rooted in **Greek antiquity**, is traditionally made in **central and southern Greece**, often from the **Savatiano** or **Roditis** varieties. Though the precise grape is not confirmed for this cuvée, it's likely to include Savatiano, known for its subtle citrus and herbal notes, ideal as a base for pine resin aromatization.

Winemaking

Giannikos Retsina follows the **traditional method** of adding **Aleppo pine resin** during fermentation, not after. This allows the pine aromas to integrate subtly with the wine, avoiding the overly resinous character of older or lower-quality retsinas.

The wine is **vinified in stainless steel tanks** to preserve brightness, and **fermented at cool temperatures**, resulting in a clean and focused style. As with all Giannikos wines, **organic certification** ensures purity from vine to bottle, free from synthetic chemicals or additives beyond the natural pine resin.

Tasting Notes

- **Color:** Pale gold with green tints, clear and luminous.
- **Aroma:** Elegant **pine resin** nose complemented by **lemon peel**, **dried herbs**, and a whisper of **fresh mint**.
- **Palate:** Dry and zesty, with **medium body** and a **refreshing saline finish**. Pine is present but well-balanced, offering a clean counterpoint to citrus fruit.

Did you know?

Retsina dates back to **Ancient Greece**, when pine resin was used to seal amphorae. Over time, the taste became part of the wine's identity. Today, high-quality versions like Giannikos's retsina are enjoying a revival, offering **elegance and gastronomic versatility**.

Alcohol :12,50 %

Composition: 100% Roditis



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Wine Pairing Ideas

- **Greek meze platter:** Olives, taramosalata, and dolmades harmonize with the herbal resin tones.
- **Grilled sardines with lemon and herbs:** The pine accent complements the char and bright acidity balances the oil.
- **Fried zucchini or eggplant chips:** Pairs with the wine's crisp texture and resin lift.
- **Roast chicken with oregano and lemon potatoes:** A rustic, herb-inflected dish that echoes the wine's Greek soul.



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