



SELECTION WHITE

Wine Type: Dry White

Category: PGI Peloponnese

Variety: 55% Roditis - 45% Moschofilero

Area: From selected vineyards of Mantinia and mountainous Aegialia

Vinification: 8-hour skin contact at 7°C for Moshofilero; co-fermentation at 16°C - 17°C

Sensory characteristics: Bright yellow with green hints. Nose appears elegant with floral aromas of roses and citrus. Fresh acidity and well-balanced body with a long finish.

Serving suggestions: An ideal companion to fish, shellfish, white meats in light cream sauces, and to several traditional Mediterranean cuisine dishes. Serve at 10°C - 12°C.

Alcohol: 12%