

KIDONITSA

TYPE:

Dry White Wine

VINTAGE:

2021

CLASSIFICATION:

Varietal Wine

VARIETAL COMPOSITION:

Kidonitsa 100%

VINIFICATION:

Cold soak skin contact and vinification at 17 °C.

COLOUR:

Light yellow-green colour.

NOSE:

Fine aromas of “golden” apples, a touch of melon and white flowers and -no doubt- a whiff of quince.

TASTE:

Refreshing and elegant in the mouth, offering all the characteristics found in the aroma. It is vivid and lingers nicely in the mouth.

AGEING POTENTIAL:

3 years

SERVING SUGGESTIONS:

Grilled fish of medium flavour intensity, salad of boiled green beans, filo pies with various greens and herbs.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 14,0 %

Res.Sugar: 3,5 gr/lit

Ph: 3,34

T.A: 5,3 gr/lit (tartaric acid)

V.A: 0,34 gr/lit (acetic acid)

SO₂ free: 25 mg/lit

SO₂ tot: 119 mg/lit



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