

# VERANDA WHITE

**TYPE:**

Dry White Wine

**VINTAGE:**

2022

**CLASSIFICATION:**

Protected Geographical Indication  
Macedonia (PGI)

**VARIETAL COMPOSITION:**

Sauvignon Blanc 50% - Assyrtiko 50%

**VINIFICATION:**

Cold soak skin contact and vinification at 15 °C.

**COLOUR:**

Bright yellow.

**NOSE:**

Fruity aromas of ripe pineapple, lemon and apricot accompanied by floral notes of jasmine and lemon blossom.

**TASTE:**

On the palate, it is characterized by high acidity, rich body, minerality and medium to long aftertaste.

**AGEING POTENTIAL:**

5 years

**SERVING SUGGESTIONS:**

Chicken with lemon sauces and seafood dishes.

**ORGANOLEPTIC CHARACTERISTICS:**

Vol.: 12,0 %

Res.Sugar: 1,7 gr/ltr

Ph: 3,38

T.A: 4,7 gr/ltr (tartaric acid)

V.A: 0,24 gr/ltr (acetic acid)

SO<sub>2</sub> free: 26 mg/ltr

SO<sub>2</sub> tot: 145 mg/ltr

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