

VERANDA WHITE

TYPE:

Dry White Wine

VINTAGE:

2023

CLASSIFICATION:

Protected Geographical Indication
Macedonia (PGI)

VARIETAL COMPOSITION:

Assyrtiko 60% - Malagousia 40%

VINIFICATION:

Cold soak skin contact and vinification at 15 °C.

COLOUR:

Bright yellow with greenish shades.

NOSE:

Charmingly aromatic wine with notes of citrus, white peach and pear accompanied by floral notes of jasmine and lemon blossom.

TASTE:

On the palate, it is characterized by richness, harmony, medium body and a lemony finish.

AGEING POTENTIAL:

5 years

SERVING SUGGESTIONS:

White meat with light sauces, Mediterranean & Asian cuisine.

ORGANOLEPTIC CHARACTERISTICS:

Vol.: 13,0 %

Res.Sugar: 1,7 gr/lit

Ph: 3,37

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

V.A: 0,58 gr/lit (acetic acid)

SO₂ free: 23 mg/lit

SO₂ tot: 88 mg/lit

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