



“ALEXANDRA”

Type: Local White Dry Wine of Chalkidiki

From biological cultivation grapes (DIO – Organization for the Quality Check and Certification of Biological Products)

Grape varieties: Malagousia (an old Greek wine variety with intense aromatic character and taste that was revived during the past fifteen years).

Vineyard: The mountain vineyards of the Papayiannis family in Arnea, Chalkidiki, allowing the Malagousia to express itself in the most characteristic and typical way.

Soil: Clay (argil)

Altitude: 650 meters

Vinification: Grapes are pre-fermented and cryo-extracted in special oval tanks for 24 hours at 10° C, followed by pressing of the grape pulp in a vacuum press, sedimentation under refrigeration and inoculation of selected yeasts. Alcoholic fermentation takes place at low temperatures (17,5°C), followed by ageing on the wine lees for at least 2 months.

Features: Gold-yellowish colour. Intense aromatic character of white-fleshed and tropical fruits with wildflower notes. Delicate mouth-feel with a pleasant acidity, peppery aftertaste and a unique flowery palate. A wine with “feminine” finesse...

Food pairing: Pairs harmonically with first dishes, such as salads, risotto or pasta with seafood. Ideal as aperitif or to harmoniously supplement a dinner by accompanying varieties of cheeses and fruits. Also pairing well with Asian cuisine, grilled fish, chicken and pork seasoned with white sauces or pané.

Served at 7°- 9° C.