



**VIIGNIER-ASYRTIKO**

**Type:** Local White Dry Wine of Chalkidiki.

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

**Grape Varieties:** Viognier & Asyrtiko

**Vinification:** Destemming, slight crushing, pre-fermentation cryo-extraction in special oval tanks. Racking and alcoholic fermentation under controlled temperature. Afterwards, the wine is allowed to age *sur lies* in the tank for at least 3 months with periodical steering at low temperature.

**Features:** Luminous greenish-yellow colour. Intense aromatic character of apricot, peach and tropical fruits. Fresh taste, mild acidity, full mouth. Round aromatic aftertaste.

**Serving suggestions:** Served at 10°-12° C in a tulip wine glass for white table wines.

**Food pairings:** Pairs harmonically with Asian cuisine, greasy-fleshed fish, mollusks, ostracea, crustaceans (crabs, shrimps, crawfish, lobsters).

**Ageing potential:** Savour it fresh during its first 2 years of life. We recommend that bottles are stored in a shady area, in oblique position and at a temperature of 14° - 16° C .