

## NOSTOS VIDIANO - Dry white wine



**Characteristics:** Bright, intense lemon-green color with slow and rich legs. Nose with moderate to high intensity. Ripe stone fruits, honeycomb, dried flowers. Dense, medium bodied and complex mouth with intense flavor of white stone fruit.

**Long finish dominated by mineral, stone fruits, and citrus.**

**Food Pairing:** Our Vidiano is best served with light fish and poultry served in white sauces, as well as seafood.

**Variety:** Vidiano

**Soil:** Schist, sandy clay loamy, 320 (1050ft) in altitude

**Vineyard pruning and trailing:** Vertical Shoot Position, trained in double cordon Royat

**Harvest:** August 15th to August 25th

**Vinification:** After gently crushing and pressing the free run juice ferments in stainless steel tanks and matures Sur Lie for 4 months



**Wine Analysis:** Alc. % 14.00 - pH 3.67 - Total Acidity 5.9g/l

**Aging:** 1 to 5 years

**Winery** - MANOUSAKIS