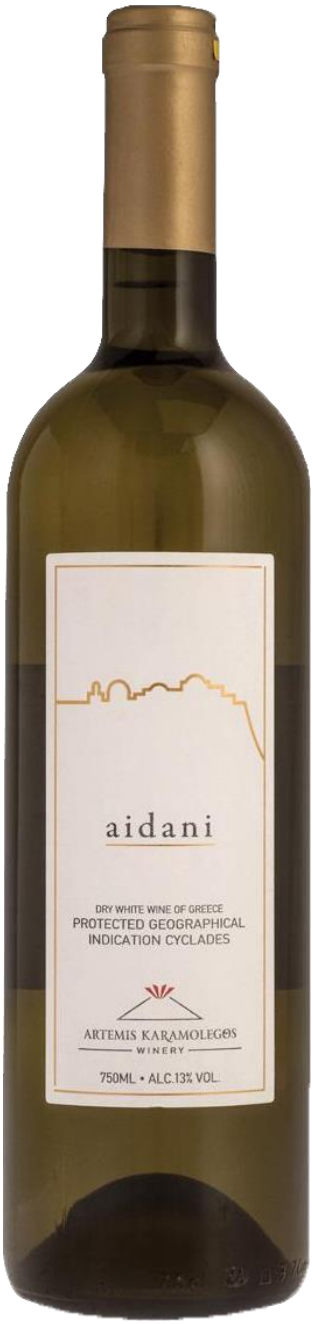
AIDANI

PGI Cyclades | Aidani 100%



Origin of grapes: Three selected vineyards of this indigenous grape variety located in Kamari and Exo Gonia, from approximately 20 years old vines. Partial green harvest; the rest of the grapes are harvested fully ripe to highlight the aromatic complexity of the variety.

Vinification: White wine vinification at low temperature, using selected and indigenous yeasts. Ageing on the lees for a minimum of six months.

Description: Jasmine flowers and fruity nose with ripe stone fruit notes, leechee and kumquat. Citrus fruit and minerality. Gentle, intensely aromatic mouth, vibrant acidity, elegant finish.

Ageing potential: 3-4 years

Best served at 8-10 ^{O}C. Ideal as an appetizer, pairs well with grilled vegetables, seasonal salads and vegetable risotto**.**

Vintage 2021

Alcohol (%by vol) 12,7%
Residual sugars (g/l) 0,7
pH 3,06
Total titrable acidity (g/l tartaric acid) 5,6