



KIDONITSA



Viticulture–Winemaking:

- Careful manual sorting of the grapes
- Spontaneous fermentation in amphorae
- 6 months aging on the fine lees in amphorae
- Bottled unfiltered to retain its natural character and elegance



Tasting notes:

Complex nose composed by white flowers, notes of stonefruits, lime and mineral hints. On the palate, a smooth body is supported by restrained acidity, that provides nice balance and freshness to this wine. Long finish.



Food Matching:

Served as a great match for seafood and fish, salads, and a big variety of cheeses.



"DOTS" Family

The “Dots family” consists of single varietal wines from indigenous varieties; it is named this way after its illusional label of dots where one can find the name of the variety the wine is made from. Exceptional terroirs, minimal intervention viticulture, and winemaking with a unique goal: to express clearly and honestly each variety’s character.



Technical Characteristics



COMPOSITION

KIDONITSA

REGION

MACEDONIA

ALCOHOL

12,8 %