



VIDIANO



Viticulture–Winemaking:

Grapes are sourced from contract growers, mostly from mountainous sites of Heraklion, Crete. After their chilling at 5°C, the grapes are carefully sorted and pressed as whole clusters in a vertical press.

Spontaneous fermentation takes place slowly in 4 different types of vessels, from 4 different elements: clay amphorae, concrete tanks, large barrels of 600L and stainless steel tanks, providing the wine with impressive complexity and depth.

Wine is aged for 6 to 9 months in amphorae and concrete tanks, with only a small percentage in the old large barrels, in order to preserve all of its purity of fruit and taste; after that, wine is bottled unfiltered to retain its purity and elegance.



Tasting notes:

Complex nose of citrus with hints of white flowers and herbs on a mineral shade. It is creamy and layered in the mouth with flavors of stone fruits, lime and spices. It's lively acidity provides freshness to the wine and a persistent after taste.



Food Matching:

Great match for fish, oysters, Asian cuisine, pasta, and a wide selection 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	VIDIANO
VINEYARD	HERAKLIO, CRETE
ALCOHOL	14, 1 %





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Awards

2018	AWARDS
DECANTER	SILVER
2019	AWARDS
BALKANS INTERNATIONAL COMPETITION	SILVER
DECANTER	SILVER
2020	AWARDS
DECANTER	GOLD-95P
KARAKASIS	91P
BERLINER WINE TROPHY	GOLD
2021	AWARDS
BERLINER WINE TROPHY	GOLD
DECANTER	92P SILVER
THESSALONIKI WINE COMPETITION	SILVER
50GGW	14TH



JANCIS ROBINSON

16.5 / 20 AT THE LONDON WINE FAIR