



## Pitsilia - 2021

### White Dry Wine

Acidity: 80.9 meq/L | Alcohol: 13.29% | Residual Sugars: 1.8 g/L

#### Viticulture

Region:	Agios Ioannis, Pitsilia (Single vineyard)
Altitude:	1,300m
Soil:	Sandy, volcanic, clay
Farming:	Organic
Method:	Goblet, ungrafted, handpicked grapes

#### Vinification

Composition:	Xynisteri
Method:	Cold soak, yeast selection
Ageing:	9 months with batonnage, French & American oak, 1st-fill Commandaria barrels
Production:	1,300 bottles

#### Serving

Aromas:	Nectarine, bergamot, melon, honey
Pairing:	Creamy pasta, legumes, poultry
Temperature:	8 – 12 °C
Ageing Potential:	3 – 5 years