



Aidani

Producer: Gavalas Winery

Vintage: 2019

Tasting Notes: Floral aromas of jasmine and lemon blossom accompany the fruity character, such as green apple and pear. Light body with medium acidity and medium aftertaste. Pre-fermentation cold soak for 3-5 hours, followed by classic white vinification. Fermentation in stainless steel vats under controlled temperature and maturation with fine lees for 4 months.

Appellation: PGI Cyclades

Wine Type: Dry White Wine

Grape Varietal: 100% Aidani

Soils: Sandy and rocky with a mix of pumice, volcanic sand lava deposits. It is rich in Calcium, Magnesium and Iron and poor in Potassium.

Alcohol: 13.5%

Acidity: 5.14 gr/lt

Residual Sugar: 1.64 g/L

pH: 3.3

Food Pairing: Roasted vegetables, light pasta with a fresh salad or fried small fishes.

Aging Potential: 2-4 years



Imported By: R&R Selections ~ Premier Greek Wine