



Diaselo Kydonitsa

Producer: Palivou

Vintage: 2022

Tasting Notes: A beautiful bright gold hue. On the nose it is rich and intense, with hints of citrus flowers notes of lemon, grapefruit, orange, citrus fruit, candied quince, and flint. The mouth is creamy and rich, with balanced acidity. A well-bodied, complex wine, benefiting from the slightest hint of wood. It is aged 4 months in French & American. Low-temperature pre-fermentation maceration, alcoholic fermentation in tanks with the indigenous yeasts.

Appellation: PGI Peloponneses

Wine Type: Dry White Wine

Grape Varietal: 100% Kydonitsa

Soils: Limestone and Silicium

Farming & Methods: Handpicked, Organic Farming and low sulphites <100mg/l

Alcohol: 14%

Acidity: 5.6

Residual Sugar: 1.3 g/L

pH: 3.37

Aged: 4 months in French & American.

Food Pairing: Charcuterie boards with fig jam, light white fish with a cream sauce.



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