



AVARINO WHITE

Wine type: White dry

Category: PGI Peloponnese

Variety: 70% Trebbiano – 20% Moschofilero – 10% Roditis

Area: Messinia – Arcadia

Altitude: 300 - 450m

Soil: Clay

Vinification: Classic white vinification

Barrel-aged: No

Sensory characteristics: A soft pale yellow in color with green highlights, it has a delicate aroma of citrus fruits, balanced taste, and a long-lasting aftertaste.

Storage suggestions: Store in a cool place away from direct light.

Serving suggestions: Serve at 10°C - 12°C

Alcohol: 11,5%