



AVARINO SEMI SWEET WHITE

Wine type: Semi sweet white wine

Variety: Roditis 50% - Moschofilero 30% - Muscat 20%

Area: From selected vineyards at Achaia

Altitude: 250 - 450m

Vinification: “Late harvest” wine, whose overripe grapes are picked when sugars have had more time to collect and develop a sweeter taste. White classic wine making method, with controlled co-fermentation temperature at 18° C in inox tanks.

Sensory characteristics: Pale yellow color, aromas of ripe citrus fruit, sweetness that is perfectly balanced by crisp acidity.

Serving suggestions: Creme brulee, panna-cotta, ekmek, milles feuilles

Serve at: 10° C - 12° C

Alcohol: 11,5%