



NESTOR FILERI WHITE

Wine type: Dry white

Variety: Fileri 100%

Category: Protected Geographical Indication Trifylia

Area: From selected vineyards of Trifylia.

Altitude: 300 - 400m

Soil: Sand & clay

Vinification: White classic wine making method, with controlled fermentation temperature up to 17°C in inox tanks.

Sensory characteristics: NESTOR Fileri is a wine with a pale yellow color. The nose reveals aromas of flowers and fruits. It is well balanced in the mouth with pleasing freshness and sweet aftertaste.

Serving suggestions: Aromatic green salads, goat cheese, fried fish and shellfish

Serve at: 10° C - 12° C

Alcohol: 12%