

PYLÓS CHARDONNAY

Wine type: Dry white

Variety: Chardonnay 100%

Category: Protected Geographical Indication Peloponnese

Area: From selected vineyards of Trifylia.

Altitude: 300 - 500m

Soil: Sand & clay

Vinification: White classic wine making method, with controlled fermentation

temperature up to 17°c in inox tanks.

Sensory characteristics: NESTOR Chardonnay is a full bodied wine, with a brilliant pale straw color, characterized from intense aromas of tropical and white-fleshed fruits. It is well balanced in the mouth, with buttery taste and nice and rich finish.

Serving suggestions: grilled fish, poultry with white sauce, grilled vegetables, pasta and risotto with white sauce.

Serve at: 10° C - 12° C

Alcohol: 13%



