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DIALOGOS white 2022

Agios Andreas Iliadas, Peloponnese



Kydonitsa and Assyrtiko grapes were handpicked respectively early September and late August, subsequently destemmed and crushed, then skillfully fermented at low temperature in stainless steel tanks and left to mature on the lees for 4 months.

This is a well – balanced dry white with bright freshness, minerality and an aromatic finish.

It is characterized by an intense, expressive nose and palate with precise aromas and flavors of lemon blossom, quince, citrus and lime.

Food pairing: It is ideal as an aperitif and goes well with shellfish, fried white fish, seafood, creamy pasta dishes and poultry.

Enjoy it at 10 - 12°C now or keep it 2 – 5 years.

Analysis:

Alcohol: 13.5 %vol., Acidity: 7.28 g/l, pH: 3.07, Sugar: 2.93 g/l