



CHARDONNAY PGI ACHAIA 2015 Cavino S.A., Achaia, Greece

LCBO # 457937 | 12.5% alc./vol. | \$13.95

Tasting Notes

Fresh melon, pineapple and some white flowers on the nose. Nice volume with a lot of crispness in the mouth. Fruity aftertaste.

Terroir:

The vineyards stretching along gentle slopes with a northerly orientation and protected by the cool sea breezes of the Gulf of Korinthos (Corinth) in the summer. The vineyards lie at 700-850 meters altitudes, and their soil varies from white calcareous to fertile sandy loam with good drainage. Climate is temperate.



Vinification:

A selection of grapes from the best Achaia's "terroirs". The grapes are carefully and smoothly handled. Classical white fermentation in small tanks at low temperatures under reductive environment. The final blending and maturation takes place in the winery.

Variety: Chardonnay 100%.

Residual sugar: 2.8 g/L

Food pairing: Best served between 12°C and 14°C. Pairs deliciously with *kotopoulo souvlaki* (grilled chicken on skewers) and a Greek salad, grilled fresh fish and seafood and many other Mediterranean dishes including pastas and light white cheeses.

