



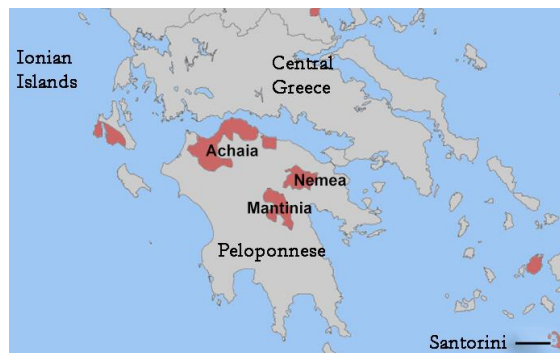
IONOS WHITE, PELOPONNESE PGI
Cavino S.A., Achaia, Greece

eCommerce # 687888 | 11.5 % alc./vol. | \$11.95 *subject to change

Ionos is short for kalos ionos, or «good omen». Intense floral and fruity aroma, refined with mineral notes. In the bouquet: lime, pomelo, lime, wild flowers, citrus flowers, carambola, gooseberry, cherry leaves, horseradish, currants, apricots. Well balanced, fresh with bitterness of apple seeds, gooseberry and lime zest in aftertaste.

Terroir:

This wine comes from selected parcels in high-lying vineyards of Peloponnese, making the wine fresh and lively - a piece of mountain Greek summer that can be enjoyed throughout the year. Situated in the sub-mountainous zones of Peloponnese peninsula in southern Greece, the selected vineyards are at around 350 to 700 metres above sea level, and have sandy soils with some clay and gravel.



Vinification:

The grapes are carefully harvested at Mid September. Static debourbage after 48 hours. Alcoholic fermentation with selected yeasts at low temperatures.

Variety: Roditis 85%, Muscat 15%

Residual sugar: 4.5 g/L

Serving suggestion and food pairing: Best served ~12°C. Perfect aperitif. Ideal with white meat of poultry, cold meats or fish and seafood. Try it with oysters, vegetables, salads, fruits, sushi and pasta.