



Mega Spileo

Vidiano Aidani

Category & Origin

Dry white wine, varietal

Varietal Composition

Vidiano 85%, Aidani 15%

Vineyard

Location

Mountain vineyard in the mountains of Aigialeia

Altitude

850 - 900 m

Vine harvest

Last ten days of September

Winemaking

Brief pre-fermentative extraction of the marc with the grape must. Static racking after 48 hours. Alcoholic fermentation with selected yeasts, at low temperatures. Maturation for 2 months in stainless steel tanks and in oak barrels with its fine lees.

Flavour profile



Straw yellow colour.



Stone fruits, melon, mandarin, geranium with notes of minerality.



Elegant, pronounced acidity balanced with body and a fruity after-taste.

Pairing

Fish, seafood, white meats with white sauces.