



"VIDIANO AMPHORA" DOULOUFAKIS 2017

Natural White Wine

Protected Geographical Indication "CRETE"

GRAPE VARIETY

This wine is made 100% of Vidiano grapes; a very old Cretan variety. Justifiably, Vidiano vines have been growing for centuries in the vineyards of our area, if we consider that this variety thrives in calcareous soils with high level of calcium.

VINEYARD

In the area of Dafnes, near Heraklion (Crete), at 350 meters above sea level.

VINIFICATION

Vinification in traditional Cretan jars (pithoi) of 250-300lt, without adding yeast and with the minimal amount of sulfur. After 3 months of extraction and after separation, the wine remained for 2 more months in the pithoi. Afterwards, the wine matured for 4 months in stainless steel tanks.

AGEING POTENTIAL

It can be aged for up to 5 years.

TASTING

Citrus and herbaceous aromas. Its flavour reminds of orange jam and bergamot. Colour varies from yellow to slightly orange. Full and tannic body. It has not been filtered, therefore has a noticeably turbidity and a possible thin layer of sediment.

SERVING WITH FOOD

Should be served, at 10-12°C. The distinct aromatic character of sweet citrus fruits with hints of honey and spices is wonderfully combined with roasted salmon marinated in an orange-herb mixture, also, with roasted aubergine slices with thyme and honey vinaigrette, as well as with lamb chops in a spice crust. Another great combination is pork leg roast with quinces honey and mustard glaze.

"VIDIANO AMPHORA" was launched in 2016 and was vinificated like the wine produced in Crete 4.000 years ago.



750 ml

ALCOHOL 15.8% vol
RES. SUGARS 4.5 gr/l
TOT. ACIDITY 5.5 gr/l
TOT. SULFUR 9 mg/l
pH 3.52

