



MICHALAKIS  
E S T A T E



## MERASTRI White

**Varietal Composition:** Vilana, Vidiano, Moschato, Moschofilero

**Style:** Dry White

**Hand Harvest:** Beginning to end of August

**Alcohol Content:** 11,5% by Vol.

**Vinification:** Classic white vinification for each variety separately in temperature controlled stainless steel tanks at 18°C.

**Colour:** Gold-yellow.

**Nose:** Complex character with Muscat aromas and citrus fruits.

**Mouth:** Stone fruit flavours with soft lemon notes, cool with a good aftertaste.

**Harmony of flavours:** Seafood, white meats, Mediterranean cuisine and rich salads.

**Served at:** 12-13°C.