



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.