

Vidiano



Type
Dry White Wine

Category
Protected Geographical Indication
Crete

Provenance
Selected vineyards in collaboration with
vine growers from Heraklion region

Grape Variety
Vidiano 100%

Soil
Sandy clay, rich in calcium

Vineyards
Altitude of 550m

Plant Density
3.300-3.800 vines per hectare

Alcoholic Volume
12,5%

Production
10.000 bottles

Maturation Potential
2-4 years

Serving Temperature
10-12°C

Food pairing
Delightful with seafood, fish, salmon
with asparagus, clams, light cheeses

Volume
750ml

Available Packaging
12 bottles

Tasting notes

*Outstanding wine of the indigenous white grape
Vidiano*

Brilliant gold with yellow highlights. Bouquet displays characteristic aromas of tropical fruits, pear and notes of citrus fruit. A velvety, lasting aftertaste.

Vineyards

Vidiano is cultivated at altitudes of 550m and is found in the region of Heraklion.

The soil of these vineyards is sandy clay, rich in calcium and contributes to the production of extremely fine aromatic wines. The microclimate is considered that of a mountainous island –with medium rainfall, very cold winters and very hot summers– made milder by the presence of night northwesterly winds coming from the Aegean Sea, favoring the cultivation of this variety. Plantation density is from 3.300 to 3.800 vines per hectare and production does not exceed 50hl per hectare.

Harvest

Grapes are hand-picked in the morning hours, from 6.00 to 12.00, to avoid high temperatures. Vine picking takes place with the use of plastic boxes of 18kg which are then stored in refrigerated trucks to protect and preserve the grapes until they are delivered to the winery.

Vinification

After thorough inspection at the receiving area of the winery, grapes are processed when their temperature reaches 0°C (32°F). They are stemmed and pumped to the press with dry ice. Maceration in the press lasts for about 8 hours. Only the free-run juice is cold-settled and fermented with the addition of selected yeasts in stainless steel tanks at around 15°C (59°F). The wine is left in contact with the lees for about 10 weeks.

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