



Idisma Drios Xi

Producer: Wine Art Estate

Vintage: 2017

Tasting Notes: Cold soak of the skins to the juice prior to fermentation for a few days to transfer noble phenols and structure from the grapes, before the "appearance" of alcohol. Fermentation takes place in stainless steel tanks with regular pumping-over to extract color and tannins. After the malolactic conversion, the wine is transferred to 225 lt French oak barrels, 50% new, for a 12 month maturation. Balsamic character and aromas of red berries, forest fruits, cherries, sun-dried tomatoes, wet forest floor, leather and truffle notes. On the palate the earthy character prevails, along with high acidity, plenty of mature but intense tannins.

Appellation: Protected Geographical Indication (P.G.I.) Macedonia

Wine Type: Dry Red Wine

Grape Varietal: 100% Xinomavro

Soil: Sandy-Clay over limestone layers

Farming: Under conversion to organic viticulture, Handpicked, Vegan

Alcohol: 13.9%

Acidity: 6 g/L

Residual Sugar: 1.4 g/L

pH: 3.53

Food Pairing: Grilled mushroom dishes, fine prosciutto, Ragù sausages with tagliatelle and truffle risotto



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