



## Aidani

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**Producer:** Gavalas Winery  
**Vintage:** 2019

**Tasting Notes:** Floral aromas of jasmine and lemon blossom accompany the fruity character, such as green apple and pear. Light body with medium acidity and medium aftertaste. Pre-fermentation cold soak for 3-5 hours, followed by classic white vinification. Fermentation in stainless steel vats under controlled temperature and maturation with fine lees for 4 months.

**Appellation:** PGI Cyclades

**Wine Type:** Dry White Wine

**Grape Varietal:** 100% Aidani

**Soils:** Sandy and rocky with a mix of pumice, volcanic sand lava deposits. It is rich in Calcium, Magnesium and Iron and poor in Potassium.

**Alcohol:** 13.5%

**Acidity:** 5.14 gr/ltr

**Residual Sugar:** 1.64 g/L

**pH:** 3.3

**Food Pairing:** Roasted vegetables, light pasta with a fresh salad or fried small fishes.

**Aging Potential:** 2-4 years

