



Diaselo Assyrtiko

Producer: Palivou

Vintage: 2023

Tasting Notes: Bright but slightly lemony yellow with touch of a golden hue. In the nose, earthy, mineral flint meets lemons, apricots and green apples, topped with sweet notes from the oak barrels. The mouth is creamy and rich, with balanced acidity. Overall, the wine is complex, richly textured, and buttery. Aged 4 months in French & American. Low-temperature pre-fermentation maceration, alcoholic fermentation in tanks with the indigenous yeasts.

Appellation: PGI Peloponnese

Wine Type: Dry White Wine

Grape Varietal: 100% Assyrtiko

Soils: Limestone and Silicium

Farming: Handpicked, Organic Farming and low sulphites <100mg/l

Alcohol: 13.5%

Acidity: 5

Residual Sugar: 1.1 g/L

pH: 3.4

Aged: 4 months in French & American oak.

Food Pairing: Asparagus risotto, grilled lobster and raw oysters



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