


PAVLIDIS CHARDONNAY 2008

<i>Type :</i>	White, Dry, Regional Wine Drama.	
<i>Varieties :</i>	Chardonnay	
<i>Production:</i>	5.000 Bottles	
<i>Wine making :</i>	<p>The perfect ripening of the grapes and the carefully selected date of harvest, which is practiced during the night, contribute to the preservation of varietal aromas and natural acidity. The must after the clarification in inox tank, it is transferred with gravity to oak barrels where the alcoholic and malolactic fermentation are both achieved. There, the wine stays additionally six months with its lees.</p>	
<i>Organoleptic Description:</i>	<p>Bright, golden colour. Beautifully evolved nose of aromas of pineapple and mango on a palate of honey and delicate vanilla-like hints of the oak. Its mouth is round and generous, giving a feeling of the sweetness of Chardonnay and it is balanced in acidity with a long-lasting freshness on the finish.</p>	
<i>Served at :</i>	10 – 12 ⁰ C	
<i>Accompanies :</i>	A dry-wine proposed to accompany grilled fish, oysters, pastas, cheeses even with white meat.	
<i>Awards :</i>		