



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: KTIMA BIBLIA CHORA

Brand name: SOLE VIDIANO

Vintage: 2021

PDO/PGI/TO: PGI PANGEON

Grape variety(-ies): 92% Vidiano, 8% Assyrtiko

Date bottled: 02.02.2022

Winemaking Regiment: This full – flavored unoaked dry white of remarkable freshness and body is the result of conventional white wine vinification. The crushed grapes are immediately pressed without maceration on the skin. The must is fermented at low temperatures in stainless steel tanks and left on the fine lees for 4 months.

Other notes for winemaking:

Viticultural methods: The environmentally friendly cultivation of the vines, follows strict standards of Organic Agriculture

Vegan: Yes

Yields: 50 hl/ha

Trellising system: Double Guyot system

Elevation: 300 meters

Soil: clay, limestone

pH: 3,27 **Total SO2:** 96 mg/l **Alcohol:** 13,5% vol **Residual Sugar:** 2,84 g/l **Total Acidity:** 6,68 g/l

Miscellaneous information: Sole is the first wine outside of Crete made from the Cretan variety Vidiano to which a small percentage of Assyrtiko has been added.

Flavor of the wine: A delicate flowery perfume leads into a more fragrant presence of white stone fruit and an abundance of citrus freshness. Leaning to a textural style, Sole Vidiano continues to delight with a broad spectrum of fruit flavors like apricot, pear, lemon and lime that lead into an herbaceous, silky and waxy yet slightly mineral finish.

Food/wine pairing: Recommended food pairings include pan-fried or grilled fish and squid, chicken and other poultry as well as an assortment of yellow cheeses.