# AMUSE BLANC WHITE DRY



## AMUSE BLANC WHITE DRY 100% MALAGOUZIA



SERVED BEST at 8-10° C



ALCOHOL 12.5%



SOIL Sandy loam to clay loam



3%-5%



VINEYARD SLOPE PRODUCTION / STUMP 1.9 kg/stump

- **WINE CATEGORY** White dry
- **GRAPE VARIETY** 100% Malagouzia
- **GRAPE ORIGINATION** Muses Valley, on the mountain of Helicon in Central Greece.
- INSPIRATION One of the Muses who lived in Muses Valley.
- CLIMATE The climate is characterized by mild, wet winters and dry summers, with long periods of sunshine.
- VINIFICATION Cold skin contact for 10h at 8°C in an oxygen free environment and then cold fermentation at steady temperature at 17°C.
- WINE CHARACTERISTICS Bright, with golden hue and aromatic complexity of exotic fruits & white flowers, typical characteristics of the well-known variety. Light, refreshing and playful, with a very pleasant acidity and elegant aftertaste.
- HARMONY Greek & Mediterranean cuisine. fresh seafood, white meats, pasta with soft sauces, fresh salads with seasonal herbs or even better and plain but at the right temperature.



#### VINEYARD

The soil is fertile, with mixed composition ranging from sandy loam to clay loam thus offering the possibility of producing wines of exquisite quality and rich aromas. The microclimate of the region is characterized by cold winters and warm summers, while a small river called Permisos contribute to the existence of a mild continental climate.

### VINEYARD SLOPE

The vineyards are located at an altitude between 450 and 550m and have a slope between 3 and

#### VINE-GROWING

We cultivate our vines according to the principles of integrated agriculture, which ensures protection for the environment, the consumer and the people working in the fields.

- AGEING Unoaked
- SUGGESTED **DRINKING WINDOW** 2-4 Years



Vegan: YES • Capsules: PVC Free • Closure: DIAM • Bottle: 750ml and 1.500ml • Vintage First Release: 2020 Bottles / Case: 6 • Bottles / Pallet: 588 • Cases / Row in pallet: 7 • Rows / Pallet: 14



