

Oinomelo P.G.I

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TYPE: WHITE SWEET WINE

VARIETY: Muscat 60%–Moschofilero 20%-Roditis 20%

AREA: PELOPONNESE

PROOF: 10.5 %

COLOUR: White sweet with yellow golden bright color.

AROMA: In the first plan we discover fresh aromas of Muscat, where the succeeding by waves tones of honey and fresh lemon.

FLAVOUR – CHARACTERISTICS: The long, discreet, sweet aftertaste and its prolific personality creates, a sense of richness without losing its youthful liveliness.

IDEALLY TO BE ACCOMPANIED WITH: Sweet and sour sauces, finger food, sweets, dry fruits, nuts. You can also drink it as an aperitif or desert wine.

SERVING TEMPERATURE: Between 4-6° C (40-43°F)

