

# EMPHASIS CHARDONNAY



## **Protected Geographical Indication**

PGI Drama

## **Varieties**

Chardonnay, Single Vineyard

## **Type**

White, Dry

Produced from the cosmopolitan variety Chardonnay. The grapes come from a selected plot on the slopes of mount Menoikio at an altitude of 550 meters, where low yields per acre prevail.

## **Vinification**

The light pressing of the grapes is carried out with the whole bunches, while the wine ferments and matures in oak barrels, oak tanks and ceramic amphorae for 6 months.

## **Characteristics**

Bright, golden color. 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. Suggested aging even up to 10 years after harvest.

## **Serving Temperature**

10 - 12°C

## **Food Pairing**

Large grilled fish, grilled white meats, fatty, smoked cheeses, roast chicken with potatoes, salmon.

## **Important Distinctions**

Gold Best in Class (IWSC), Double Gold (Chine Wine Awards), Gold (Berliner Wine Trophy, Citadelles du Vin, Challenge International Du Vin, Chardonnay du Monde) etc.