

S E M É L I

S E M E L I C H A R D O N N A Y
Dry White Wine



Varietal: Chardonnay (100%)
Protected Geographical Indication Peloponnese
Alcohol: 13.5%
Appellation: Trifyllia
Altitude: 400m

Tasting notes:

Appearance

Bright yellow with green highlights

Nose

Succulent, rich aromas of peach and tropical fruit, such as pineapple and mango, with notes of butter and vanilla.

Palate

Rich and balanced mouthfeel due to the acidity accompanied by a sense of oiliness, with round taste and long, creamy aftertaste.



Production process: Traditional white vinification and fermentation in French oak. Maturation on fine lees in barrels for six months.

Serving Temperature: 10-12°C in a medium size wine glass.

Cellar Ageing: 1-3 years.

Food pairing: Ideal for sauced fish, risotto and pasta with seafood, roast poultry, white sauces, roast pork, braised kid goat, rich salads, yellow and creamy cheeses.