Diamantakis Vidiano

Description:

A dry white made from 100% Vidiano, one of Crete's standout indigenous varieties. Diamantakis farms the grapes around Kato Asites in the Heraklion region, at 350–550 metres above sea level, where altitude and cooling winds from the Aegean help retain freshness. The wine is fermented in stainless steel at low temperature and spends three months on its fine lees, giving it a little extra texture without taking away from the bright, aromatic fruit.

Tasting notes:
Quince, pear, lemon, white peach, fresh almond, citrus, gentle minerality

Allergens:
Contains sulphites.

Dish Pairing:

- Grilled sea bass
- Prawns or calamari
- Roast chicken with lemon
- Pasta with light cream or herb sauces

Talking Point:

Diamantakis Winery was established in 2007 by the Diamantakis family in Kato Asites, and Vidiano was one of the varieties they planted from the beginning. It has become a particularly important grape for the estate, which produces around 18,000 bottles of this wine. The vineyards sit at 350–550 metres, with north-easterly exposure to Aegean sea winds. The wine is deliberately made without oak, spending three months on its fine lees to build texture while keeping the fruit and acidity front and centre.