TITAKIS
WINES
The Ultimate FABRIKA Wine Experience!

VIDIANO Dry White Wine

TECHNICAL FEATURES

Varieties	Vidiano
Origin	Protected Geographical Indication CRETE (P.G.I CRETE)
Vintage	2025
Vineyard	Amygdalia, Gagales – Messara, Crete, Greece
Altitude	250m
Climate	Warm Mediterranean
Soil	Sandy–clay soils, medium texture
Planting Year	2013
Cultivation	Integrated Vineyard Management
Date Harvest	9-10/9/2025
Vinification	Alcoholic fermentation in stainless steel tanks with temperature control (16°C)
Maturation	5 months on fine lees (sur lies) in stainless steel tanks

TECHNICAL DATA

Alcohol (% vol)	13,0
pH	3,38
Total Acidity (g/L)	6,05
Volatile Acidity (g/L)	0,19
Total Sulfur Dioxide (ppm)	180
Nutritional Declaration – Ingredients	
Bottle Size / Bottle Volume	0,750 L
Bottles per Case	6
Cases per Pallet	120

TASTING NOTES

- Bright lemon-green with green highlights.
- Fresh citrus aromas (lime) alongside white and stone fruits such as apple, pear, apricot and peach, with subtle herbal nuances.
- Elegant and well-balanced, with refreshing acidity and a delicate mineral character. Rich body with a smooth, slightly creamy texture.
- Long and refreshing.

FOOD PAIRING

- Fresh green salads.
- Chickpeas with lemon sauce, fava (yellow split pea purée).
- Graviera (3–6 months aged), dry Anthotyro, Kefalotyri, Brie, Burrata.
- Zucchini pie, stuffed cabbage rolls, stuffed vine leaves, chilled vegetable soups (potato, leek), grilled mushrooms.
- Scallops, mussels, cuttlefish, squid.
- Small grilled fish, sea bass ceviche, grilled fatty fish (sea bream, red porgy, dentex).
- Grilled white meats with lightly spicy sauces.
- Lamb, goat, roast pork, grilled apaki (Cretan smoked pork)

AWARDS

Thessaloniki Wine & Spirit Trophy (T.W.S.T) 2026 / GREECE	Bronze Medal | Vintage 2025
DECANTER World Wine Awards (D.W.W.A) 2022 | U.K.	Bronze Medal | Vintage 2021
DECANTER World Wine Awards (D.W.W.A) 2021 | U.K.	Bronze Medal | Vintage 2020