

Pnoé 2024

PGI Florina

Xinomavro

10%

Assyrtiko

80%

Sauvignon

Blanc 10%

MEET PNOÉ

Inspired by the word *breath*, this unique white blend of Assyrtiko, Xinomavro and Sauvignon Blanc expresses the very “pnoé” – the living breath – of Amyndeo, the region where these varieties have long been cultivated. Assyrtiko provides the backbone and crisp acidity, Xinomavro vinified as a Blanc de Noirs adds a spicy lift and tension, while Sauvignon Blanc completes the blend with its vibrant aromatic energy. Pnoé becomes an invitation to explore Amyndeo and the local gastronomy of Florina, pairing beautifully with stuffed Florina red peppers with feta, or refreshing salads featuring Prespes beans.



BEHIND THE WINE

Altitude
700m

Stainless
Steel
100%

Lees
5 months

Alcohol
13%

PROFILE

Fruit

Acidity

Body

Finish



ELEVATION
VINEYARDS

ARKTOS