

# Pnoé 2025

PGI Florina

Assyrtiko  
80%

Xinomavro  
20%



## MEET PNOÉ

Inspired by the word *breath*, this unique white blend of Assyrtiko and Xinomavro 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, while Xinomavro vinified as a Blanc de Noirs adds a spicy lift and tension. 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  
13,5%

## PROFILE

Fruit ● ● ● ○ ○

Acidity ● ● ● ● ○

Body ● ● ● ○ ○

Finish ● ● ● ○ ○



ELEVATION  
VINEYARDS

ARKTOS