

APELIA®



APELLIA®

GREEK WINE CELLARS

DRY RED WINE

GRAPE VARIETAL:

Agiorgitiko and Syrah

ORIGIN:

Corinth, Greece

FOOD PAIRING:

Meats and poultry served with red sauces, zesty pasta and traditional Greek vegetarian casseroles. Best served at 15°-18° C (59°-65° F).

DESCRIPTION:

Ripe cherry tinged with violet color. A pleasant aroma reminiscent of red fruit with the slightest hint of spices. Full-bodied and satisfying in the mouth with a long lasting pleasant aftertaste.

DRY WHITE WINE

GRAPE VARIETAL:

Savatiano and Rhoditis

ORIGIN:

Attica, Greece

FOOD PAIRING:

White meats, fish and seafood, salads and pasta. Best served at 8°-10° C (46°-50° F).

DESCRIPTION:

A pale yellow color with leafy hues. A fresh, clear and delicate aroma touched by notes of lemon and orange. A crisp, youthful and fruity long lasting aftertaste.

DRY ROSÉ WINE

GRAPE VARIETAL:

Agiorgitiko

ORIGIN:

Corinth, Greece

FOOD PAIRING:

Light summer fare, light cheese platters and salads. Best served at 8°-12° C (46°-53° F).

DESCRIPTION:

Daintly rosy and luminous color. Summertime fruit aromas with intense strawberry notes. A subtly robust, satisfying palate and an aftertaste lingering with a caramel reminder.



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