diamantakis
winery

BIAIANO VIDIANO

PRODUCER PROFILE

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

WINE DESRIPTION/PHILOSOPHY

We chose this particular variety because it is extremely important to encourage the cultivation of native grape variety and notably the one of a truly local Cretan variety. It was re-discovered quite recently and since then there are a lot of Cretan brands of Vidiano variety in the market. Since 2007, our winery has started to plant Vidiano. Its potential and features made us invest our hopes in it. We are feeling very proud of ourselves that we had been given the chance to contribute in the revival of such an important Cretan grape variety in its substantial debut in the world of wine.

VINIFICATION

Classic white vinification at low temperature (16°C). A three months maturation of the wine on it's fine lees is undergone and then wine is ready to bottling.

FERMENTATION

Fermentation container: Stainless steel
Fermentation temperature: 14-18°C

VINEYARD CHARACTERISTICS

Production area: Kato Assites, Heraklion Crete
Vineyard name: "Vorina"
Soil composition: Calcium-clay, Argil-clay and limestone
Training method: Integrated vineyard management
Elevation: 350m-550m
Yield per acre: 8tons per HA
Sun exposure: Northeast, exposed in sea winds from Aegean Sea
Year vineyard planted: -
Agronomist/Vineyard manager: Diamantakis Ioannis, Diamantakis Michael

WINEMAKING INFORMATION

Varietal composition: Vidiano 100%
Harvest time: 15th August-10th September
First vintage of this wine: 2010
Number of bottles produced for this wine: 18000

TASTING NOTES

Youthful appearance with a slightly green tinge and a moderately intense pale straw color. Very fresh nose. With hints of fresh grapes, more white flesh fruit such as, quince, pear, citrus and fresh almond. Excellent acidity, velvety texture and noticeable aftertaste.

ACCOMPANIMENT

Diamantakis Vidiano is best consumed at a temperature of 10-12°C. It is suggested with a great variety of food such as poultry, fatty and lean fishes, sea food, vegetables, pasta with light sauces.

ANALYTICAL DATA

Vintage: 2023
Alcohol percent: 13.5%
pH level: 3.32
Residual sugar (grams/liter): 2.1
Total Acidity (grams/liter): 6

AWARDS

Decanter World Wine Awards 2014
Diamantakis Vidiano 2013, silver medal

Decanter World Wine Awards 2015
Diamantakis Vidiano 2014, bronze medal

Greek Wine Awards 2016
Diamantakis Vidiano 2014, gold medal

Decanter World Wine Awards 2016
Diamantakis Vidiano 2015, Commended Award

Berliner Wein Trophy 2017
Diamantakis Vidiano 2016, silver medal

Thessaloniki International Wine & Spirits Competition 2017
Diamantakis Vidiano 2016, silver medal

Decanter World Wine Awards 2017
Diamantakis Vidiano 2016, silvel medal

Thessaloniki International Wine & Spirits Competition 2018
Diamantakis Vidiano 2017, silver medal & Special award

Decanter World Wine Awards 2018
Diamantakis Vidiano 2017, bronze medal

Wine Olymp Awards 2018
Diamantakis Vidiano 2017, commended award

Thessaloniki International Wine & Spirits Competition 2019
Diamantakis Vidiano 2018, bronze award

Decanter World Wine Awards 2019
Diamantakis Vidiano 2018, silver medal

Wine Olymp Awards 2019
Diamantakis Vidiano 2018, bronze medal

Thessaloniki International Wine & Spirits Competition 2020
Diamantakis Vidiano 2019, bronze award

Decanter World Wine Awards 2020
Diamantakis Vidiano 2019, bronze medal

Decanter World Wine Awards 2021
Diamantakis Vidiano 2020, silver medal

Thessaloniki International Wine & Spirits Competition 2021
Diamantakis Vidiano 2020, bronze award

Decanter World Wine Awards 2022
Diamantakis Vidiano 2021, bronze medal

Thessaloniki International Wine & Spirits Competition 2022
Diamantakis Vidiano 2021, bronze award

Decanter World Wine Awards 2023
Diamantakis Vidiano 2022, bronze medal

Thessaloniki International Wine & Spirits Competition 2022
Diamantakis Vidiano 2022, bronze award