

v a s s a l t i s



s a n t o r i n i



GRAMINA

Type: Dry White Wine

Vintage: 2018

Harvest Dates: 7 & 8 August 2018

Classification: Protected Designation of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%, selection of plots

Vinification:

Typical, white wine vinification techniques, long fermentation in stainless steel tanks . 12 months on the lees and 7 more in the bottle

Colour: Yellow, green tints

Nose: Rich and complex, ripe lemon and other citrus fruits, flint stone, bread, honey, jasmine, toast

Taste: Salt, citrus, stonefruits, balancing acidity, structured and concentrated , full bodied, very long after-taste

Ageing potential: 10 years

Serving suggestions:

Grilled sea-food, roasted white meat, at 12° C

Organoleptic characteristics:

- Alc: 14,3%
- Res Sugar: 1 gr/lit
- Ph: 3,02
- T.A: 6.7 gr/lit (tartaric acid)
- V.A: 0,7 gr/lit (acetic acid)