vassaltis

santorini



Organoleptic characteristics:

- Alc: 14.2%
- Res sugar: 1.9gr/lt
- pH 3.18
- TA 5.65 gr/lt
- VA 0.36 gr/lt

GRAMINA

Type: Dry White Wine

Vintage: 2021

Harvest Date: 13 & 14 of August 2021

Classification: Protected Designation of Origin "Santorini" (PDO)

Varietal Composition: Assyrtiko 100%

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

Colour: Gold, green tints

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

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

Ageing potential: 10 years

Serving suggestions: Grilled sea-food, roasted white meat, at 12° C.