

v a s s a l t i s



s a n t o r i n i



SANTORINI ASSYRTIKO

We consider our PDO Santorini to be the most representative wine of the island's terroir. An explosive bouquet on the nose with high complexity on the palette and a long finish make this the absolute food friendly wine, making us proud every time we enjoy it.

Type: Dry White Wine

Vintage: 2021

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

Varietal Composition: Assyrtiko 100%

Vinification: Typical, white wine vinification techniques, whole clusters pressing in stainless steel tanks, under controlled temperature and selected yeasts. Fermentation lasts for 21 days. The wine remains on its lees 6 months, in tank

Colour: Lemon yellow

Nose: Aromas of flint, wet stone and sea iodine combined with ripe yellow fruits, peaches and honey, with notes of bread give high complexity.

Taste: High and crispy acidity integrated into the rich body. The creamy texture is combined with the mineral, saline and ripe fruit character. The long finish adds depth to the wine

Ageing potential: 7-10 years.

Serving suggestions: Sea-food and fish, raw or cooked in any style (grilled, fried or steamed), best served at 10 - 11°C.

Organoleptic characteristics:

- **Alc:** 14,2%
- **Res Sugar:** 1.9 gr/lit
- **Ph:** 3.01
- **T.A:** 6.29 gr/lit (tartaric acid)
- **V.A:** 0,4gr/lit (acetic acid)
- **SO2 free:** 26 mg/lit SO2
- **tot:** 80 mg/lit