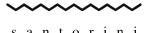
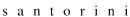
## v a s s a l t i s







## Organoleptic characteristics:

Alc: 13.1%

Res sugar: 0.5gr/lt

pH 3.21

TA 5.71 gr/lt

VA 0.38 gr/lt

## **NASSITIS**

We love to call Nassitis the "alter-ego" of our Santorini PDO wines. The presence of the island's two lesser known varieties (Aidani and Athiri) add such freshness, without stealing the glory from the mineral full-bodied character of the wine. The result is a tasty, versatile wine typical of Santorini, suitable for all hours of the day whether paired with food or not.

Type: Dry White Wine

Vintage: 2022

Classification: Protected Geographical Indication Cyclades

(PGI)

Varietal Composition: 50% Assyrtiko, 40% Athiri and 10%

Aidani

Vinification: Typical, white wine vinification techniques, 70% whole clusters pressing, and 30% destemmed, vinified in stainless steel tanks, under controlled temperature. Each variety is vinified separately. The blend takes place after the end of the fermentation. It remained on the lees for 6 months.

Colour: Gold

Nose: Aromas of white flowers, citrus, peach, salt and

banana

Taste: Balanced acidity, medium bodied, creamy, minerality, citrus, peach, elegant after-taste.

Ageing potential: 3-5 years.

Serving suggestions: This is an all-day wine that can be enjoyed on its own or paired with sea-food, salads and vegetable-based dishes, white meat and creamy sauces.

Best served at 10-11° C.