

v a s s a l t i s



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# NASSITIS

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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.

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## Organoleptic characteristics:

- Alc: 13.1%
- Res sugar: 0.5gr/lit
- pH 3.21
- TA 5.71 gr/lit
- VA 0.38 gr/lit