

v a s s a l t i s



s a n t o r i n i



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, ideal for the long, warm summer days by the sea and nights under the stars.

Type: Dry, white wine

Vintage: 2022

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

Classification: Protected Geographical Indication Cyclades

Vinification & Elevage:

The different grape varieties are harvested and fermented separately in steel tanks. Once fermentation is completed, blending takes place. After blending, the wine spends 6 months on the lees in the tank before bottling and release.

Colour: Gold

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

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

Pairing 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.

Vinification Data

- Alcohol: 13%
- pH: 3.21
- Res sugar: 0.5gr/lit
- TA 5.71 gr/lit
- VA 0.38 gr/lit
- Volume: 18.000 bottles