

v a s s a l t i s



s a n t o r i n i



SANTORINI

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: 2023

Varietal Composition: 100% Assyrtiko

Classification: Protected Designation of Origin Santorini

Vinification & Elevage:

Created with 100% Assyrtiko, whole bunch pressed, and fermented in steel tanks. After fermentation is complete, the wine remains on the lees for 7 months.

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.

Pairing Suggestions:

Perfect paired with seafood and fish cooked in any style (grilled, fried or steamed). Best served at 10 - 11°C.

Vinification Data

- Alcohol: 13,5%
- pH: 3,08
- Res. Sugar: 0,0gr/lit
- TA: 6,3 gr/lit
- VA: 0,5gr/lit
- Volume: 23.000
- Bottled: February 2024