

v a s s a l t i s



s a n t o r i n i



GRAMINA

Gramina is, an astonishingly elegant wine that exhibits all the unique characteristics of the variety.

Type: Dry, white wine

Vintage: 2022

Varietal Composition: 100% Assyrtiko

Classification: Protected Designation of Origin Santorini

Area: Selected plots in Vourvoulos

Vinification & Elevage:

A 100% Assyrtiko wine made from grapes hand picked before dawn from a single vineyard plot. Whole cluster pressed immediately upon arrival at the winery to preserve fruit freshness. The wine matures for 12 months on its lees. After bottling, the wine rests in our cellars for 7 more months before release.

Colour: Gold, green tints

Nose: Rich and complex, ripe lemon and other citrus fruits, flint stone, bread, honey, jasmine, toast, saline.

Taste: Salt, citrus, stonefruits, balancing acidity, primary fruit, structured and concentrated, full bodied, very long after-taste.

Pairing Suggestions:

This pairs well with all manner of grilled fish and seafood, roasted white meats, butter sauces, strong cheese, and even roasted lamb. Best Served at 12° C.

Vinification Data

- Harvest Date: 24-27th of August
- Alcohol: 13%
- pH: 3,01
- Res. Sugar: 0,0gr/lit
- TA: 6,2 gr/lit
- VA: 0,4gr/lit
- Volume: 6.400
- Bottled: July 2023