## vassaltis



## Vinification Data

| Harvest Date | August 24 - 27 |
|--------------|----------------|
| Alcohol      | 13%            |
| pН           | 3,01           |
| Res. Sugar   | 0,0gr/lt       |
| TA           | 6,2 gr/lt      |
| VA           | 0,4 gr/lt      |
| Volume       | 3.669          |
| Bottled      | November 2024  |

## gramina

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

| Vintage2023Varietal Composition100% AssyrtikoClassificationProtected<br>Designation of Origin Santorini (PDO)AreaSelected plots in VourvoulosVinification and Elevage<br>Vinification and ElevageA 100% Assyrtiko wine made from<br>grapes hand picked before dawn<br>from a single vineyard plot. Whole<br>cluster pressed immediately upon<br>arrival at the winery to preserve fruit<br>freshness. The wine matures for<br>12 months on its lees. After bottling,<br>the wine rests in our cellars for 7 more<br>months before release.ColourGold, green tintsNoseRich and complex, ripe lemon and<br>other citrus fruits, flint stone,<br>bread, honey, jasmine, toast, saline.TasteSalt, citrus, stonefruits, balancing<br>acidity, primary fruit, structured and<br>concentrated, full bodied, very<br>long after-taste.Pairing SuggestionsThis pairs well with all manner of<br>grilled fish and seafood, roasted white<br>meats, butter sauces, strong cheese,<br>and even roasted lamb. | Туре                     | Dry White Wine   |
|--|--------------------------|--|
| Classification Protected Designation of Origin Santorini (PDO)  Area Selected plots in Vourvoulos  Vinification and 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,   | Vintage                  | 2023   |
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| grilled fish and seafood, roasted white meats, butter sauces, strong cheese,   | Taste                    | acidity, primary fruit, structured and concentrated , full bodied, very  |
|  | Pairing Suggestions      | grilled fish and seafood, roasted white meats, butter sauces, strong cheese,   |