vassaltis
santorini



gramina

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

Type	Dry White Wine
Vintage	2024
Varietal Composition	100% Assyrtiko
Classification	Protected Designation of Origin Santorini (PDO)
Area	Estate owned selected plots in Vourvoulos and Thirassia
Vinification and Elevage	A 100% Assyrtiko wine made from grapes hand picked before dawn. 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.

Vinification Data

Harvest Date	August 20-21
Alcohol	13,5%
pH	3,15
Res. Sugar	0,4 gr/lt
TA	6,4 gr/lt
VA	0,5 gr/lt
Volume	2,1 tn
Bottles	2.600
Bottling Date	December 2025