vassaltis

santorini



nassitis

White-washed, wind-swept, sun-kissed, Nassitis is a wine that captures the true spirit of the Aegean. Crafted from grapes grown across the islands of the Aegean archipelago, it combines the saline tension of Assyrtiko with the aromatic lift and freshness of Athiri and Aidani. The result is a versatile wine, perfectly suited to long, warm summer days by the sea and nights under the stars.

Type	Dry White Wine
Vintage	2025
Varietal Composition	50% Assyrtiko from Crete 25% Assyrtiko from Santorini 25% Aidani & Athiri
Classification	Varietal White Wine
Area	Crete & Santorini
Vinification and 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.

Vinification Data

Harvest Date	August 8 — 30
Alcohol	13%
pH	3,24
Res. Sugar	0,5 gr/lt
TA	5,5 gr/lt
VA	0,3 gr/lt
Volume	9,4 tn
Bottles	12.533
Bottling Date	February 2026