vassaltis
santorini



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.

Vinification Data

Harvest Date	August 9 — 25
Alcohol	13%
pH	3,02
Res. Sugar	0,0 gr/lt
TA	6,6 gr/lt
VA	0,5 gr/lt
Volume	12,7 tn
Bottles	16.933
Bottling Date	Feb. — Mar. 2025

Type	Dry White Wine
Vintage	2025
Varietal Composition	100% Assyrtiko
Classification	Protected Designation of Origin Santorini (PDO)
Area	50% estate owned vineyards
Vinification and 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).