vassaltis

santorini



vinsanto

Of all our wines, Vinsanto holds an especial place of pride as we achieved exactly what we set out to do: a wine with sapidity, finesse and elegance but less sugar content, less volatile acidity, more ethereal aromas, and perfect balance.

Type	Sweet White Wine
Vintage	2020
Varietal Composition	75% Assyrtiko, 15% Athiri, 10% Aidani
Classification	Protected Designation of Origin Vinsanto
Vinification and Elevage	Crafted from 75% Assyrtiko blended with small amounts of Aidani and Athiri. After harvest, grapes dry in the sun for about 11 days. Dried grapes are then gently and slowly pressed in a vertical pressing basket then fermented on their own yeasts in open top, stainless steel tanks. The wine matures for 4.5 years in 225-liter French oak barrels.
Taste	The nose bursts with layers of ripe orange peel, caramel, warm fresh butter, toast, honey, and dried fruits such as figs, raisins, and apricots. The palate ushers in the flavors sensed in the nose along with a refinement and balance from the play between residual sugar and the striking acidity. Pleasant viscosity and a lightly tannic sensation contributes to the wine's sense of "dryness" adding another layer of complexity that lasts throughout the wine's lingering finish.
Pairing Suggestions	Vinsanto is great as an aperitif or digestif, but will also pair well with strong, blue cheeses, dried fruits and nuts, or desserts based on caramel, coffee, or figs.

Vinification Data

Alcohol	9 %
pH	3,27
Res. Sugar	240,9 gr/lt
TA	9,8 gr/lt
VA	1 gr/lt
Volume	0,5 tn
Bottles	1.000
Bottling Date	November 2025