



Santo Wines SANTORINI ASSYRTIKO

Appellation: Protected Designation of Origin (PDO) Santorini
Type: White dry wine
Varieties: Assyrtiko 100%



2022 vintage

Tasting notes

This wine is a classic benchmark of the variety and its homeland. A vibrant aromatic cocktail of sea-breeze freshness, citrus fruit and white fleshed stone fruit. Bone-dry, brightly acidic with a textural mineral smokiness and a food-begging finish.

Technical info

Alcohol by volume (%) 13.2 Total acidity (gr tartaric acid/lt) 6.1
Residual sugars (gr/lt) 3.7 pH 2.91

The vineyard

Location: Pyrgos, Exo Gonia, Faros Akrotiriou and Imerovigli
Altitude: Up to 400 meters
Age of vines: 60 – 80 years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000-2,300 vines/ha
Yield/ha: 2,000 kg

Winemaking

Classic white vinification. Destemming, skin contact for 6 hours in low temperature 5-6 °C. Gentle pneumatic press. Fermentation temperature at 16-17°C. Conservation in stainless steel tanks. Stabilization, filtering and bottling.

Total Production: 80.000 bottles
Suitable for vegetarians and vegans

Highlight: On the back label of the wine, the basic info of the wine is also written in Braille system.