



managed to prevail are the ones which eventually determine - to a large extent - the new wine's character.

In every tank and barrel something different – from the aspect of the yeast strains – will occur make the best choices for you by using only those tanks and barrels that, according to our opinion and expertise, raise the Assyrtiko to new levels of enjoyment.

The “negative” (or “positive” according to some people) thing surrounding the “uncertainty” in the production of “Assyrtiko by GAIA – Wild Ferment” lies perhaps in the fact that every year we feel “obliged” to discover a new dimension of this truly multifaceted variety, the Assyrtiko of Santorini.

A particularity of most Assyrtiko varieties from Santorini is that, although we're talking about white wines, they take on the “demeanor” of red wines! Try ageing GAIA'S Assyrtiko for 2-3 years, but strictly at a temperature never surpassing 12-14 °C. The wine will undergo profound changes. Its metallic dimension will subside while the fruity and honey flavors will envelop its body.

Finally, remember to pour GAIA'S Assyrtiko (whether new or aged) in a wide decanter for around half an hour before savouring it. The new dimension this creates in the wine will enthrall you!