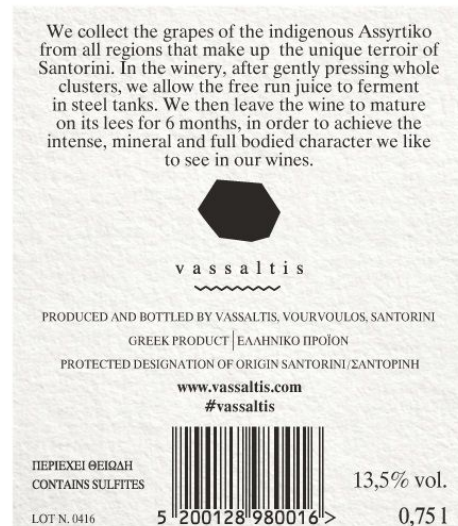
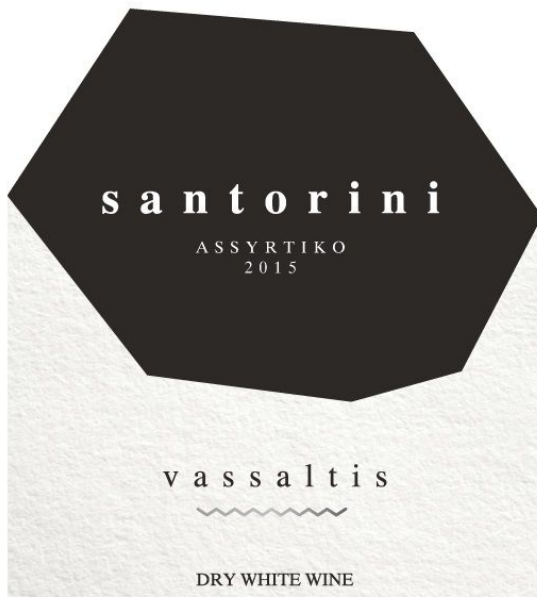


SANTORINI P.D.O 2015



Type: Dry White Wine.

Vintage: 2015

Classification: Protected Denomination of Origin «Santorini» (PDO).

Varietal Composition: Assyrtiko 100%

Organoleptic characteristics:

Vinification: Typical, white wine vinification techniques, in stainless steel tanks, under controlled temperature. The wine remains on its lees for 6 months, in the tank.

Colour: Gold and green

Nose: Herbs, citrus, peach, bread, complex and medium profile

Taste: Nice acidity, minerality, round, full bodied, creamy, peach, tropical fruits, citrus, long after-taste,

Ageing potential: 7 years.

Serving suggestions: Sea-food, salads, white meat and light sauces, at 10 - 11° C.

Alc: 13,5%
Res Sugar: 1gr/Lt
ph 3,05
T.A: 6,5 gr/Lt (tartric acid)
V.A: 0,1 gr/Lt (acetic acid)
SO2 free: 35 mg/Lt
SO2 tot: 90 mg/Lt