

OENO P TRIA AMPELIA SANTORINI PDO

VINTAGE: 2021

VARIETY: 100% ASSYRTIKO

PDO REGION: SANTORINI

AGE OF VINES: Over 60 years old



TECHNICAL CHARACTERISTICS:

ALCOHOL = 14,5 %vol

RESIDUAL SUGAR = 2.5 gr/lit

PH = 3.24

TOTAL ACIDITY = 5.8 gr/lit (tartaric acid).

VOLATILE ACIDITY = 0,45 gr/lit (acetic acid)

Type: Dry White Wine.

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

Varietal Composition: Assyrtiko 100%

Vinification: Typical, white wine vinification techniques, in clay amphorae, under controlled temperature. The wine fermenting and mature on its lees for 18 months, in 750L and 1600L amphorae. The Assyrtiko grapes come from selected vineyards located in Akrotiri, Megalochori and Fira and vinificates in separate amphorae.

Organoleptic characteristics: Aromas of ripe citrus fruits, distinctive minerality both in aroma and taste and a briny, sea salt-like character accompanied by vibrant acidity. Long and persistent finish characterized by a harmonious balance between the acidity, fruit, and mineral components.

Taste: Rich and full-bodied with good structure and long aftertaste. Minerality and saline character with the distinct Santorini acidity, while the main characteristic is the elegance that distinguishes until the end.

Colour: Bright, pale straw to golden yellow.

Nose: Complex aromas of citrus fruits such as grapefruit, along with distinct mineral notes reflecting the unique terroir of Santorini. The way in which the minerals evolve, while still remaining discernible, indicates its aging potential.

Ageing potential: Over 10 years

Serving suggestions: Sea-food and fish, cheeses, white meat, at 10 - 12° C.