

Technical Data Sheet

P.D.O. SANTORINI-SKITALI

WINE PROFILE

Type: Dry White Wine
 Vintage: **2017**
 Quality classification: P.D.O. Santorini
 Sub-Region: Santorini
 Grape Varieties (per %): Assyrtiko 100%
 Bottles produced: 8.900

TECHNICAL DATA

Alcoholic volume (%):	14,5
Volatile Acidity (gr acetic acid / lt):	0,56
Total Acidity (gr tartaric acid / lt):	6,2
Total SO ₂ (mgr/lt):	90
Free SO ₂ (mgr/lt):	35
Residual Sugar (gr/lt):	2,5
pH:	3,07

LABEL



UNGRAFTED NON-IRRIGATED VINEYARDS

Vineyards location:
 Santorini/ Villages of Pyrgos,
 Megalochori
 Altitude: 100 to 300 m
 Soil: Volcanic, pumice, igneous lava
 Climate: Rare rainfalls, strong winds,
 dry & hot summer
 Yield: 15hl/ha
 Age of vines: 40 - 80 years
 Date of Harvest: 1st half August 2017

VINIFICATION

Type: White
 Method: Handpicked grapes were placed in cold room overnight. Direct pressing of the grapes followed by fermentation under controlled temperature 17-18°C with indigenous yeasts. The wine matured on lies for 12 months in stainless steel tanks and was bottled unfiltered.

AGEING

Tanks: 12 months
 Ageing process: None
 Ageing potential: Over 7 years

TASTING

Soft yellow color with golden shades. Aromas of white flowers and citrus fruits. Muscular character on the palette with vibrant acidity. Shows length in the finish with loads of minerality.

Served with: Needs deep sea fishes, meats as chicken and pork, could be great with creamy cheeses too. Better served at 12-14°C.