



# VASSALTIS

## Petillant Naturel (PetNat)

### HISTORY -

With construction completed in April 2016, Vassaltis is the latest addition to Santorini's booming wine scene. In the wake of the Greek financial crisis in 2010, Yannis Valambous returned to Santorini, his childhood holiday destination, with a plan - part dream, part folly: to revive the family vineyards he inherited from his father and create a modern, state-of-the-art, boutique winery. Along with oenologists Elias Roussakis and Yannis Papaeconomou, to complete the team, they share a vision; to prove that Santorini can produce world class wines, and that a new generation of Greek winemakers can deliver great results when given the opportunity. Today, Vassaltis is considered one of the top quality producers on the island.

### ECOSYSTEM -

After careful consideration, we selected Savatiano from Attica because of the profile the varietal gives was a great fit for PetNat. The Mediterranean climate along with the rich mineral soil provides a great background for the wine's more neutral aromatics, with medium to high acidity. Attika is very consistent and provides fairly stable quality from vintage to vintage. Its ripening period is after that from Santorini.

### VINIFICATION -

Grapes are harvested and brought to the winery on Santorini. Gentle pressing of the grapes, fermentation starts in stainless steel tanks at controlled temperatures and is then bottled halfway through. The bottle is sealed and the CO<sub>2</sub> produced until fermentation ends is integrated into the wine giving it its fine bubbles.

### AGEING -

The wine is aged on its lees in bottle for 7 months, then disgorged to remove impurities and crown capped for release.

**COMPOSITION -** 100% Savatiano

**ALTITUDE -** 492 ft

**REGION -** Attika

**IRRIGATION -** Drip Vine Irrigation

**CLASSIFICATION -** N/A (No classification in Greece for PetNat currently)

**ALCOHOL % -** 12.50%

**AGE OF VINES -** 20 years +/-

**PH -** 3.05

**VINE TRAINING -** Goblet trained

**TOTAL ACIDITY -** 6.30 grams/liter

**SOIL PROFILE -** Mostly Clay Soils

**RESIDUAL SUGAR -** 7 grams/liter