



DIAMOND IMPORTERS

Domaine Sigalas Assyrtiko

Barrel Fermented

"A Most Popular Wine Brand in Wine & Spirit's 24th Annual Restaurant Poll"



"Sigalas is one of Greece's finest white wine producers--in fact, a short list candidate for the best. This producer is universally acclaimed for his skill with Assyrtiko of all types. He is simply a master with this grape."
– The Wine Advocate

Founded in 1991, Sigalas wines were initially made at the converted Sigalas family home. In 1998 a new vinification, bottling and aging unit Assyrtiko as well as the Aidani, Athiri, Mandilaria and Mavrotragano varietals thrive. The vineyards for these varietals are considered the oldest continuously cultivated vineyards in the world, over 3000 years.

The volcanic soils and climate of the viticulture area are the most unique and this "terroir" cannot be replicated anywhere else in the world. This is indeed a very special place. **The Sigalas Assyrtiko is arguably one of the most acclaimed white wines in the world.**

Varietal Composition:	Assyrtiko 100%
Classification:	PDO Santorini
Vineyard Location:	Santorini, Oia, Imerovigli
Age of Vines:	Over 60 years
Soil:	Black lava, volcanic ash and pumice. Sandy, poor in organic substances and nitrogen with minimal clay.
Vinification:	Typical white wine vinification in 1 st and 2 nd use French oak barrels. Aged for 6-8 months on the lees.
Alcohol:	13.5%
Residual Sugar:	1.9gr/lit.
Total Acidity:	7.2 gr/lit.
pH:	3.1
Winemaker Notes:	Yellow, with golden hues. Complex aromas with citrus balanced with discreet vanilla essences and tobacco. Round, smooth in the mouth.
Serving Suggestions:	Seafood, fatty fish, smoked salmo roasted chicken with spicy sauces.
Quantities Produced:	1,000 cases

