

# SANTO

## Santorini Assyrtiko



### HISTORY -

The Union of Santorini Cooperatives, Santo Wines was founded in 1911. Today, it consists of the largest organization of the island representing all the cultivators and counting 1.200 active members. Santo Wines is committed to safeguarding the local traditional cultivations, producing highest quality Protected Designation of Origin (PDO) Santorini wines and products as well as promoting sustainable agriculture development.

### ECOSYSTEM -

The soil of Santorini is unique; the whole island is a super volcano and has been covered with volcanic material since the last eruption in 1620 B.C. The vineyards are form one of the most historical viticulture regions in the world. The wine producing lineage of the island makes it part of the global historic legacy of grape cultivation.

### VINIFICATION -

Grapes are harvested by hand. Destemming, skin contact for 6 hours in low temperatures. Gentle pneumatic pressing of the grapes and must is transferred to stainless steel tanks where fermentation is carried out at cold temperatures.

### AGEING -

The wine is aged in stainless steel on the fine lees for 9 to 14 months depending on vintage.

### TASTING NOTES -

Lemon color. Citrus aromas dominate on the nose and discrete floral aromas along with the characteristic mineral Assyrtiko undertones. Dry on the palate, with crispy acidity, underlined by mineral, zesty fruity taste. The finish reveals layers of citrus and stone fruits and an extra salty sea breeze character.

**COMPOSITION -** 100% Assyrtiko

**ALTITUDE -** 400 meters

**REGION -** Pyrgos & Imerovigli Vineyards

**IRRIGATION -** Dry Farming

**CLASSIFICATION -** PDO Santorini

**ALCOHOL % -** 14%

**AGE OF VINES -** 60-80 years

**PH -** 3.20

**VINE TRAINING -** 'Kouloura' Basket Shaped Vines Low on the Ground

**TOTAL ACIDITY -** 6.40 grams/liter

**SOIL PROFILE -** Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits.