



SANTO

Santorini Vinsanto

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 and handpicked between 20th and 30th of August. The grapes are sun dried for 6 to 8 days. Slow fermentation for 40 days.

AGEING -

Maturation for 6 years in 225Lt oak barrels of 4th and 5th fill.

TASTING NOTES -

This classic dessert wine bears a deep orange-red color with brown tints. The nose is complex, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots, prunes and raisins. Prolonged maturation of six years in oak barrels, delivers a mellow, velvety character, while balances the kicking acidity and reveals notes of honey and lemon. Long ageing potential.

COMPOSITION - Assyrtiko 85%, Aidani 15%

ALTITUDE - 400 meters

REGION - Pyrgos & Imerovigli Vineyards

IRRIGATION - Dry Farming

CLASSIFICATION - PDO Santorini

ALCOHOL % - 11.2%

AGE OF VINES - 20-60 years

PH - 2.99

VINE TRAINING - 'Kouloura' basket shaped vines low on the ground **TOTAL ACIDITY -** 10.0 grams/liter

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