



## Santo Wines SANTORINI VINSANTO

Appellation: Protected Designation of Origin (PDO) Santorini  
Type: Naturally sweet wine from sun-dried grapes  
Varieties: Assyrtiko 85%, Aidani 15%

### 2016 vintage

#### **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.

#### **Technical info**

Alcohol by volume (%): 11.2      Total acidity (*gr tartaric acid/lt*): 10.0  
Residual sugars (*gr/lt*): 251.2      pH: 2.99

#### **The vineyard**

Location: Thirasia and Santorini  
Altitude: Up to 400 meters  
Age of vines: 20 – 60 years  
Pruning method: "Kouloura" (basket-shaped)  
Planting density: 2,000 - 2,300 vines/ha  
Yield/ha: 300 kg

#### **Winemaking**

Harvest: handpicked between 20-30 August  
The grapes are sundried for 6-8 days  
Slow fermentation for 40 days  
Maturation: 6 years in 225L oak barrels of 4th and 5th fill  
Ageing continues in the bottle

Total production: 22.000 bottles

*Highlight: On the back label of the wine, the basic info of the wine is also written in Braille system.*

