

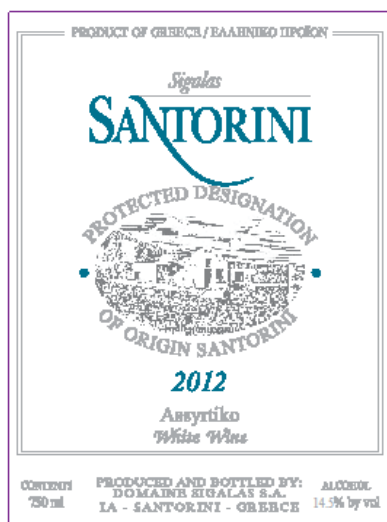
SIGALAS SANTORINI PDO

VINTAGE: 2012

VARIETY: ASSYRTIKO 100%

REGION: SANTORINI

AGE OF VINES: Over 60 years old



TECHNICAL CHARACTERISTICS:

ALCOHOL = 14.5%vol

RESIDUAL SUGAR = 2.5 gr/lit

pH = 3.03

TOTAL ACIDITY = 6.5 gr/lit (tartaric acid)

VOLATILE ACIDITY = 0,4 gr/lit (acetic acid)

FREE SO₂ = 35 ppm

TOTAL SO₂ = 100 ppm

Type: Dry White Wine.

Classification: Protected Designation of Origin «Santorini» (PDO).

Vinification: Typical, white wine vinification techniques, in stainless steel tanks, under controlled temperature.

Colour: Pale Yellow, with green hues.

Nose: Aromatic, with citrus fruit and minerality.

Mouth: Minerality is evident, as a result of Santorini's unique terroir. Quite "austere" as wine, with the acidity being the back-bone of the wine, allowing it to age. Petrol notes and honey-suckle appear in aged Assyrtikos, similar to the German and Alsatian Rieslings.

Ageing potential: Over 6 years.

Serving Suggestions: Sea-food and white meat with light sauces, at 10 - 11° C.