

SIGALAS

SANTORINI

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AIDANI

Variety: Assyrtiko 100%

Vintage: 2020

Type: Dry White

Category: PGI Cyclades

Origin: Selected vineyard blocks from Santorini island

Age of Vines: 10-12 years old, experimental vineyard

Cellaring: 6 months on its lees in stainless steel tanks

Ageing Potential: Over 5 years

Technical Analysis:

Alcoholic Volume: 13,5%

Total Acidity: 4,4 g/L

Residual Sugars: 1,8 g/L

Active Acidity (pH): 3.44

Volatile Acidity: 0,52 g/L

Vinification: Typical white vinification in stainless steel tanks under controlled temperature

Color: Lemon with golden hues

Nose: Flower blossom and herbs with hints of tropical fruit

Taste: Soft, balanced with flavors of flowers and herbs. Medium acidity and minerality, mild in intensity

Best served at: 10-11 °C

Pairs with: Fish, sea-food, salads, white meat, risotto, light cheese and fruit

