

SIGALAS

SANTORINI

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Variety: Assyrtiko 85%, Athiri 15%

Vintage: 2021

Type: Dry White

Category: PGI Cyclades

Origin: Selected vineyard blocks from Santorini

Age of Vines: Over 60 years old for Assyrtiko and 30 years old for Athiri

Cellaring: Batonnage in stainless steel tanks for 3 months

Ageing Potential: Up to 3 years

Technical Analysis:

Alcoholic Volume: 13,5%

Total Acidity: 5,1 g/L

Residual Sugars: 1,6 g/L

Active Acidity (pH): 3.32

Volatile Acidity: 0,40 g/L

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

Color: Pale lemon color

Nose: Citrus, tropical and flower blossom

Taste: Flavors of citrus fruits, peach and mango while emerging hints of white flowers

Best served at: 10-11 °C

Pairs with: Fish, sea-food, salads, white meat, fruits

