

**COMPOSITION:**

100% Assyrtiko

**APELLATION:**

PDO Santorini

**PRODUCTION:**

15,000 bottles

**HARVEST YIELDS:**

3,000kg/ha

**FERMENTATION:**

100%. Single vineyard wine from "Giannas".  
Fermented in stainless steel tank. Temperature of  
fermentation 14-16 C.

Alcohol: 13%

Acidity: 6.04g/l

pH:3.03

R.S.:2.5 g/l



# Santorini

**VENETSANOS WINERY**

Venetsanos, built in 1947 by acclaimed oenologist/architect George Venetsanos, is one of the oldest wineries on the island of Santorini. Built into the side of a cliff and located directly above the port facilitates wine transport to ships for export and provides a magnificent location for visits and special events. A total of 10ha is spread over 8 parcels of vineyards, making it the only 100% estate grown winery on the island.

**WINEMAKER**

Ioanna Vamvakouri, a Toulouse trained enologist is the only female operating a winery on the island of Santorini. After arriving on the island when she was 25 years old, she was challenged to prove herself in a male dominated society of winemakers. Her gift for creating beautiful wines fueled her rise to critical acclaim and she is widely recognized as one of Santorini's premier winemakers. Today, with the collaboration of Mr. Venetsanos' nephews, Venetsanos produces world class wines.

**TASTING NOTES**

Delicate, intense and complex aromas of pear, white flowers and citrus fruits. Rich mouth feel with highly refreshing lemony acidity and characteristic saltiness. Hints of green bitter orange, mastic and fennel root.

**FOOD PAIRING**

Grilled fish, grilled vegetables, seafood risotto and salty or aged cheeses

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