



VENETSANOS
WINERY



Nyxteri

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

Elegant aromas of lime, citrus jam, thyme and magnolia with mineral hints. On the palate the body is full and oily with vibrant acidity creating a beautiful balance and long finish. Elements of toasty flowers, herbs and bergamot.

FOOD PAIRING

A perfect pairing for oily and fatty fish, pasta with creamy sauce, smoked eggplant and yellow cheese

COMPOSITION:

95% Assyrtiko, 3% Aidani, 2% Athiri

APELLATION:

PDO Santorini

PRODUCTION:

7,000 bottles

HARVEST YIELDS:

2,800kg/ha

FERMENTATION:

100% single vineyard from St. George in Pyrgos. In the middle of the fermentation the must goes into French barrique barrels (225 l) for 4 months.

Alcohol: 13.7%

Acidity: 5.4g/l

pH: 3.10

R.S.: 2.10 g/l

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