



Vinsanto

Style: Naturally Sweet White Wine from sun-dried grapes

Appellation: Protected Designation of Origin Santorini

Varieties: 85% Assyrtiko, 15% Aidani

Vinification: Sun-drying for 6-8 days. Slow fermentation for 40 - 60 days

Ageing: 36 months in French oak barrels. Ageing continues in the bottle

Description: Amber color. Full body. Complex nose, ranging from sweet spices like cinnamon and cloves towards dried fruits such as apricots and raisins. The lovely viscous palate is balanced by a fine thread of acidity that cuts through the sweetness. Long, velvety aftertaste.

Food Matching: Fresh fruits, sweets, cheese, dry nuts