



Vinsanto 20 Years Ageing

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: Premium Selection Vintages 2002 - 2003 - 2004. Minimum 12 years in French oak barrels. Ageing continues in the bottle.

Description: Deep brown color. Full body. Seductive aromas of honey, dried orange, figs, dates and peach jam, coffee beans, baking spices and caramelized fruits. Velvety palate with depth and viscosity. The finish lingers with layers of dried and baked stone fruits, figs, chocolate and sweet spices.

Food Matching: Creamy chocolate or coffee flavor deserts, aged cheese, foie gras