

SANTORINI NYKTERI 2015

APPELLATION	Protected Designation of Origin (PDO) Santorini
TYPE	Dry white wine
VARIETIES	Assyrtiko (75%), Athiri (15%), Aidani (10%)

HIGHLIGHT

On the back label of the wine, the basic info is also written in Braille system.

TASTING NOTES

A clear, lemon color of medium intensity. Expressive flowery aromas on the nose, along with green fruits, such as green apple and pear. On the palate it is dry, with crispy-refreshing acidity, in great balance with the delicate floral and fruity flavors. Just an elegant touch of oak, contributes to the overall balance. Long and pleasant aftertaste.

FOOD AND WINE PAIRING



VEGETABLES



ROASTED VEGETABLES



STARCHES



FISH



SEAFOOD



WHITE MEAT



RED MEAT



CURED MEAT



SOFT CHEESE



HARD CHEESE



SWEETS



FRUITS



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VITICULTURE INFO

LOCATION	Pyrgos and Imerovigli villages
ALTITUDE	Up to 450m.
AGE OF VINES	20-60 years
PLANTING DENSITY / HA	2,000-2,300 plants
YIELD / HA	3,000 Kg
HARVEST	Handpicked 10-20 August

TECHNICAL INFO

ALCOHOL DEGREE (% vol)	13.7
RESIDUAL SUGARS (gr/lt)	2.10
TOTAL ACIDITY (gr tartaric acid/ lt):	5.4
pH	3.10

WINEMAKING

Classic white vinification.
Destemming, skin contact for 6 hours.
Gentle pneumatic press.
Fermentation temperature at 16-17° C.
At the beginning of the fermentation, the must is filled in oak barrels for the completion of the fermentation.

Maturation: 3 months in 225Lt medium toast French oak barrels (1st – 2nd fill)

AWARDS AND SCORES FOR 2015 VINTAGE

CONCOURS MONDIAL DE BRUXELLES 2015 - **GOLD**

THESSALONIKI INTERNATIONAL WINE COMPETITION 2016 - **SILVER**

ROBERT PARKER'S WINE ADVOCATE (July 2016) - **90 points**