



SANTO

Sparkling Brut

HISTORY -

The Union of Santorini Cooperatives, Santo Wines was founded in 1911. Today, it consists of the largest organization of the island representing all the cultivators and counting 1.200 active members. Santo Wines is committed to safeguarding the local traditional cultivations, producing highest quality Protected Designation of Origin (PDO) Santorini wines and products as well as promoting sustainable agriculture development.

ECOSYSTEM -

The vineyards of Santorini are from one of the most historical viticulture regions in the world. The wine producing lineage of the island makes it part of the global historic legacy of grape cultivation. SANTO Sparkling Wine is the first bubbly version of Assyrtiko grapes launched by a winery of Santorini.

VINIFICATION -

Early harvest grapes from the Pyrgos village. After cooling them down at 5°C, the grapes were pressed as quickly as possible and the juice was left to settle. Primary fermentation in stainless steel tanks. The wine was stabilized and filtered and a proportion of liqueur de tirage was added to encourage the secondary fermentation in the bottle.

AGEING -

The wine is aged for 24 months on the lees in the bottle before released.

TASTING NOTES -

Lemon color with green hues, elegant though persistent bubbles. The nose is expressive with white-peach notes, honey, and hints of honeycomb. Round and balanced on the palate, with refreshing acidity leading towards a long finish.

COMPOSITION - 100% Assyrtiko

ALTITUDE - 400 meters

REGION - Pyrgos & Imerovigli Vineyards

IRRIGATION - Dry Farming

CLASSIFICATION - PDO Santorini

ALCOHOL % - 11.50%

AGE OF VINES - 60-80 years

PH - 2.97

VINE TRAINING - 'Kouloura' Basket Shaped Vines Low on the Ground

TOTAL ACIDITY - 6.40 grams/liter

SOIL PROFILE - Volcanic ash, pumice, rocks composed of magnesium, ferrous Iron, & lava deposits.