

Terra Nera Assyrtiko
PGI Cyclades | Assyrtiko 100%



Origin of grapes: Young Assyrtiko vines with an average age of 50 years old, grown in the lower elevation areas of Santorini.

Vinification: White wine vinification at low temperature to bring out the fruity side of Assyrtiko. The wine ages on its lees for six months.

Description: Notes of melon, pear and citrus fruit, combined with herbal hints and persistent minerality. Fresh acidity, balanced mouthfeel and vibrant finish.

Best served at 8-10 °C. Pairs well with traditional Cycladic dishes, fried fish and shell fish.

Ageing potential: 3-4 years

Vintage 2022

Alcohol (%by vol) 13,5%

Residual sugars (g/l) 0,52

pH 3,18

Total titrable acidity (g/l tartaric acid) 6.04