

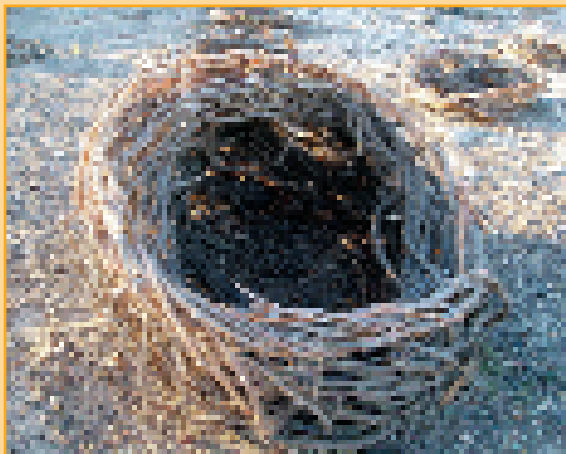


How did the sweet wine Vinsanto get its name ?

The ancient wine named *PASSOS*, was changed during the Latin occupation to *SANTO* after the island, then named Santa Irene, and *VINO* (the word for wine in latin) was added, thus *VINO-SANTO*~*VINO DI SANTORINI* (The wine of Santorini)~*VINSANTO*.

It was well known for its fine quality and taste in the Venetian markets and the Mediterranean.

Greece, and especially Santorini Island, is a tiny little spot on the map... let us broaden it in the conscience of all wine lovers!!!



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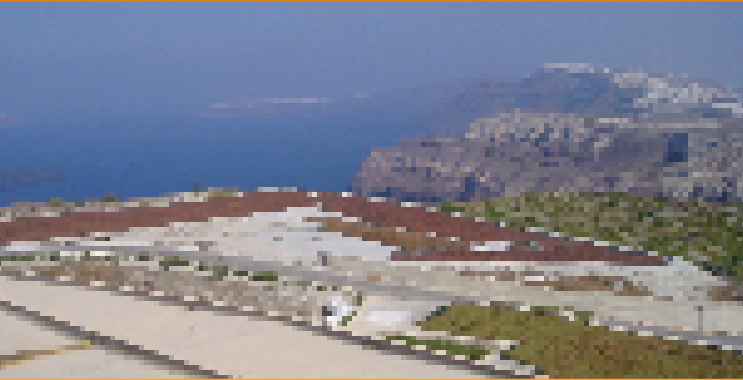


Vinsanto

THE WINE OF THE SUN

SANTORINI
~ GREECE ~





What is Vinsanto ?

Vinsanto is a naturally sweet white wine made from sun dried grapes, with no added sugar and aged for at least 2 years in oak barrels. It is a descendant of the ancient sun dried wine called *PASSOS*, which was known in the Aegean islands.

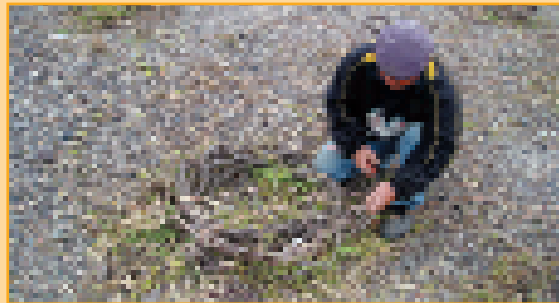


Vinsanto through the ages

Since the Middle Ages, Venetian merchants, Crusaders and Pilgrims all enjoyed the sweet wine from the island, loading their ships for the journeys to the east, to Constantinople, the ports of the Black Sea, the Venetian markets or to the Holyland. The sweet wine from Santa Irene island, as Thera or Santorini was called then, was well known.

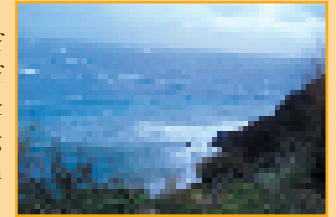
Did you know...?

- The vineyards of Santorini are the same as those that have been planted again after the eruption of the volcano. What that means is that the vineyards of Santorini are one of the oldest, with a lot of ancient varieties such as Athiri, Mandilaria and Assyrtiko which is the most dominant of all !
- Because of the nature of the ash and pumice soil of the island, Santorini has never been invaded by the phylloxera bug, and the vines grow on their own roots. The vines are 3000 years old.
- We propagate the vines by layering them into the soil, where they sprout new roots. The micro-elements here are very low. Only the vine can survive, as this volcanic soil holds water.



- Santorini has a unique pruning of the plants. The viticulturists give a circular form to the plant, the form of the basket, so the grapes can be inside the circle in order to be protected from the wind.
- The main concern of Santorini's grape producers in the springtime is the strong winds, which take the sand and hurt the young sprout of the vineyard. If it's windy in the spring or even later, the result will be the low

production of grapes. And that's the reason of the unique pruning of the plants, to protect the eyes and the young sprout of the plant from the strong winds.



- Nowadays 1200 hectares of vineyards are cultivated in Santorini.
- Assyrtiko is the most dominant grape variety of Santorini. 80% of the cultivated areas are covered by the white varieties of Assyrtiko Aidani, Athiri, Platani, Potamisi, Gadouria and Glikada. 20% of the cultivated areas are covered by the red variety of Mandilaria as well as other red varieties (Mavrotragano etc) but those in insignificant numbers.
- The yield in Santorini is very low, on average 2000-2500 Kg/hectare.
- The island's soil is of a unique composition. It consists of cinders, rust, lava and pumice stone. The micro-elements here are very low. Only the vine can survive, as this volcanic soil holds water.
- The plants absorb moisture from the pumice stone that the soil consists of in the morning and captures thenight developing humidity.

