Venetsanos Winery

Santorini, Greece

Perched dramatically on the cliffs of Santorini, Venetsanos Winery offers breathtaking views of the caldera alongside wines that capture the island's volcanic soul. Established in 1947 as the first industrial winery on the island, it blends tradition with innovation in every bottle.



Santorini Assyrtiko Single Vineyard

White · 2021 · 750 ml · Assyrtiko 100%

Appearance. Bright yellow with green hues.

Nose. Pear, white flowers, citrus and bitter orange, with hints of mastic and fennel root.

Palate. Rich and oily, with refreshing acidity, a characteristic saltiness and a long finish.

Winemaking. From the Giannas vineyard. Fermented cool in stainless steel and aged 4 months on lees.



Nykteri

White · 2022 · 750 ml · Assyrtiko 95%, Aidani 3%, Athiri 2%

Winemaking. From vineyards near Akrotiri and Megalochori. After a short cold maceration, the must ferments entirely in French oak barrels of 225, 300 and 500 litres for better integration of the oak, then matures 4 months on fine lees with bâtonnage.



Platani / Athiri

White · 2023 · 750 ml · Platani 65%, Athiri 35%

Palate. Dry.

Winemaking. From vineyards near Megalochori. The free-run juice ferments in stainless steel at a cool 12–13 °C, then matures 4 months on fine lees.



Anagallis Rosé

Rosé · NV · 750 ml · Assyrtiko 30%, Aidani 50%, Mandilaria 20%

Appearance. Vibrant pink.

Nose. Pomegranate, rose, wild strawberry and cherry.

Palate. Semi-dry and full-bodied, with a discreet sweetness balanced by refreshing acidity, a slight spritz, delicate tannins and a fruity, long finish.

Winemaking. Fermented in stainless steel and matured 4 months on fine lees.



Mandilaria Red

Red · NV · 750 ml · Mandilaria 100%

Appearance. Plummy red with violet hints.

Nose. Fig, sour cherry, carnation, vanilla and strawberry preserve.

Palate. Medium-bodied, with firm tannins and an earthy character that reveals Santorini's terroir; charred wood and roasted nuts on the finish.

Conclusion. Decanting recommended; ageing potential over 8 years.



Liastos

Dessert · Red · NV · 375 ml · Mandilaria 100%

Palate. Naturally sweet.

Conclusion. Unlimited ageing potential.

Winemaking. Overripe Mandilaria dries in the sun for 7 to 15 days; the sweet juice ferments slowly for more than two months, then matures for several years in oak.



Vinsanto

Dessert · NV · 375 ml · Assyrtiko 70%, Aidani 25%, other white grapes 5%

Palate. Naturally sweet.

Conclusion. Unlimited ageing potential.

Winemaking. From sun-dried white grapes grown near Akrotiri. Overripe grapes dry in the sun for 7 to 15 days; the juice ferments slowly for more than two months, then matures at least two years in oak.

Imported by Santorini Wines & Food, LLC · Virginia Beach, Virginia

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