



ΠΕΤΑΛΙ ΑΣΥΡΤΙΚΟ  
PETALI ASSYRTIKO

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petali

## PRODUCER PROFILE

**Winery owned by:** Diamantakis Family  
**Chief winemaker:** Diamantakis Zacharias  
**Total acreage under vine:** 15ha  
**Estate founded:** 2007  
**Wine production total (in bottles):** 120000

## WINE DESCRIPTION/PHILOSOPHY

The grape variety called Assyrtiko is one of the most popular, white grape varieties in Greece. It hails from the Cyclades island of Santorini. Over the past 25 years, Assyrtiko has increasingly been planted on the Greek mainland and now in the South, in Crete. Assyrtiko is one of these grape varieties that can grow on hot and dry climatic conditions, so the island of Crete fulfills the requirements.

## VINIFICATION

Classic white vinification at low temperature (16°C). A three months maturation of the wine on its fine lees is undergone and then wine is ready to bottling.

## FERMENTATION

**Fermentation container:** Stainless steel  
**Fermentation temperature:** 14-18°C

## VINEYARD CHARACTERISTICS

**Production area:** Kato Assites, Heraklion Crete  
**Vineyard name:** "Korfi", "Kaminia"  
**Soil composition:** Calcium-clay, Argil-clay and limestone  
**Training method:** Integrated vineyard management  
**Elevation:** 430m-550m  
**Yield per acre:** 8tons per HA  
**Sun exposure:** Northeast, exposed in sea winds from Aegean Sea  
**Agronomist/vineyard manager:** Diamantakis Ioannis, Diamantakis Michael

## WINEMAKING INFORMATION

**Varietal composition:** Assyrtiko 100%  
**Harvest time:** 25<sup>th</sup> August-10<sup>th</sup> September  
**First vintage of this wine:** 2016  
**Number of bottles produced for this wine:** 16000

## TASTING NOTES

Pale yellow color, fresh citrus, floral aromas and Cretan herbs like thyme and oregano. Fresh with high, crispy acidity. Remaining for three months in lees provides more depth and complexity to the texture, leading to a long finish with some notes of minerality.

## ACCOMPANIMENT

It is best consumed at a temperature of 12-13°C. It is suggested with seafood, oysters, fat fish, and smoked cheese.

## ANALYTICAL DATA

**Vintage:** 2025  
**Alcohol percent:** 13.9%  
**pH level:** 3.31  
**Residual sugar (grams/liter):** 2.5  
**Total Acidity (grams/liter):** 6.2

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## AWARDS

**The Wine Merchant Top 100 2019**  
Diamantakis Assyrtiko 2018

**Sommelier Choice Awards 2019**  
Diamantakis Assyrtiko, silver award

**Decanter World Wine Awards 2020**  
Diamantakis Assyrtiko, bronze medal

**Decanter World Wine Awards 2021**  
Petali Assyrtiko 2020, bronze medal

**Thessaloniki International Wine & Spirits Competition 2022**  
Petali Assyrtiko 2021, silver award

**IWSC 2023**  
Petali Assyrtiko 2022 Wine Silver 2023

**Decanter World Wine Awards 2023**  
Petali Assyrtiko 2022, bronze medal

**Thessaloniki International Wine & Spirits Competition 2024**  
Petali Assyrtiko 2023, bronze award

**Decanter World Wine Awards 2024**  
Petali Assyrtiko 2023, silver medal

**Thessaloniki International Wine & Spirits Trophy 2025**  
Petali Assyrtiko 2024, Gold medal, 91 points

**The Wine Merchant Top 100 2025**  
Petali Assyrtiko 2024, Highly Commended

**Decanter World Wine Awards 2025**  
Petali Assyrtiko 2024, silver medal

