

PRODUCT SPECIFICATION

(REGULATION (EC) No 1234/2007

ARTICLE 118c(2)).

1. DESIGNATION TO BE REGISTERED
Σαντορίνη – (ΣΑΝΤΟΠΙΝΗ) / Santorini - (SANTORINI)

2. DESCRIPTION OF THE WINES

Description of the wine(s):

The Σαντορίνη (Santorini) wine (protected designation of origin - PDO) belongs to category 1, category 3 and category 15 of grapevine products referred to in Annex XIb of Regulation (EC) No 1234/2007.

Dry White Wine

Detailed characteristics

- Minimum natural alcoholic strength: 12.0 % vol.
- Total alcoholic strength: Minimum 12.0 % vol.
- Minimum actual alcoholic strength: 12.0 % vol.
- Total sugar content: 0-4 g/l
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.08
- Sulphur dioxide content of wines (total): 200 mg/l

Organoleptic characteristics

1. Appearance: Bright yellow-green colour
2. Odour: Complex nose consisting of yellow fruit aromas, orange and lemon peel highlights and a characteristic metallic note in the background.

3. Taste: Rich acid taste that gives balance and body, ensuring a fresh aftertaste.

Liqueur Wine from Raisined Grapes

Detailed characteristics

- Total alcoholic strength: Minimum 21.0% vol.
- Actual alcoholic strength: 15.0 – 22.0 % vol.
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.8
- Sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: Orange yellow colour with golden highlights, which turn brown as the wine ages. When aged for a long time, the colour gets darker, ending up with red and brown shades.
2. Odour: Intense and complex aroma, with hints of spices, honey and raisins, followed by lemon flowers. The aromas get more intense and complex as the wine ages.
3. Taste: Taste is successfully balanced with the acidity of the variety in question. A round, velvet and rich wine with hints of honey and lemon and a particularly long and aromatic aftertaste.

Naturally Sweet White Wine, Liastos

Detailed characteristics

- Minimum natural alcoholic strength before the grapes are raisined: 15.0% vol

- Minimum natural alcoholic strength after the grapes are raisined: 21.0% vol
- Total alcoholic strength: Minimum 21.0% vol.
- Minimum actual alcoholic strength: 9.0 % vol
- Total acidity expressed as tartaric acid (g/l): Minimum 5.5
- Volatile acidity expressed as acetic acid (g/l): Maximum 1.8
- Sulphur dioxide content of wines (total): 400 mg/l

Organoleptic characteristics

1. Appearance: Orange yellow colour with golden highlights, which turn brown as the wine ages.
2. Odour: Intense and complex aroma, with hints of spices, honey and raisins, followed by lemon flowers.
3. Taste: Sweet taste that is successfully balanced with the acidity of the variety in question. A round, velvet and rich wine with hints of honey and lemon and a particularly long and aromatic aftertaste.

Details of the geographical area

Link with the geographical area of the white wine

a. Quality

The island of Santorini has one of the oldest vineyards in the world, dating back to prehistoric times. Wine making has been a traditional occupation here for at least 3,500 years. Due to the unique climate and soil composition, the varieties grown on the island produce wines with a distinct personality. Descriptions from 19th century travellers refer to the distinct organoleptic characteristics of the wine, which are due to the effect of the ecological environment on the grapes and, therefore, on the wines produced in Santorini. Santorini wine was then greatly sought after in foreign countries and, due to its high alcoholic strength, was used for many years for fortifying wines with low alcoholic strength from other areas.

This vineyard, in addition to its historic value, now produces wines of exceptionally high quality which, with ageing, express the unique land of Santorini, the unequalled *terroir* of the Santorinian vineyard.

Nowadays, the grapes produced in the area are utilised by wine producers in an optimal manner, with respect for their organoleptic characteristics, thus providing quality wines which have received awards in international competitions held both in Greece and abroad.

With a view to ensuring the quality of Santorini wines with a PDO, each year's wines are subjected to organoleptic analysis by a regulatory committee. Any wines which do not meet the relevant specifications cannot be placed on the market as Santorini wines with a PDO.

In accordance with surveys carried out by the Agricultural University of Athens, in cooperation with the Faculty of Pharmacy of the University of Athens and the Department of Biochemistry of the University of Thessaly, within the framework of the programme 'WINE AND HEALTH', the *Asyrtiko* variety, despite its white colour, has a high polyphenol content, resulting in a strong antioxidant effect and offering protection against cardiovascular diseases, like red wine. The variety in question is capable of inhibiting the growth of cancer cells in liver to a significant degree and stopping the angiogenesis process, which is associated with a number of pathological conditions, such as rheumatoid arthritis and cancer metastasis.

Research has shown that the polyphenol content of *Asyrtiko* wine increases dramatically in Santorini, which is due exclusively to the unique pruning method, i.e. the traditional cup shapes created on Thira (cup shapes with circles or crowns and cup shapes with rings) and to the fact that the vines are not irrigated at all, conditions which create great stress for the plants.

Actually, the professor suggested taking advantage of these qualities of *Asyrtiko* wine by creating dietary supplements and cosmetics from this variety of grape.

b. Historic link

Santorini's wine-making tradition dates back to the third millennium BC. Findings from excavations carried out in Akrotiri, including pottery from that era with images of charcoal from vine wood and clusters of grapes on them, indicate that viticulture was one of the key activities of the local population. This prehistoric vineyard was destroyed when the volcano erupted in approximately 1650 BC, eliminating all traces of human and plant life from the island for about three centuries.

Viticulture and viniculture must have been a key economic sector in Akrotiri at the time of the destruction. This fact is also confirmed by the physical presence of charcoal from vine wood and grape seeds, as well as special equipment used to press grapes and collect the must. The wine press and the vat below are necessary accessories. A basket full of lime, however, which was found in a wine press, made the archaeologist think that the lime might have been used as a kind of filter for purifying the must.

The wine was kept in large earthen jars, which were made watertight by applying wax. Actually, a combination included in a Linear A inscription found on the mouth of such a jar has been recognised as symbolising wine. Generally, however, not only do the multitude of storage jars and false-neck amphorae occurring in Akrotiri point to high wine production levels, but they also point to increased wine distribution levels as well. Clusters of grapes were used as decorative themes in pottery from that time. Evidence of wineries and of trade in wine includes certain types of earthen jars with a tap close to their narrow base, a great number of false-neck amphorae, which were utensils designed primarily for transporting liquid products. At least 50% of this type of pottery found in the entire Aegean Sea region was located on the island of Thira.

The Phoenicians who, according to Herodotus, were the first people to colonise the island after the destruction, and those that followed them, had to cope with an extreme ecosystem in order to survive. To find food, they tried to grow different types of plants which they had brought with them and had been acquainted with. It was only the vine that managed to survive in the inhospitable environment of Santorini over the centuries. It is an adaptable plant that is particularly resistant to the hot, dry conditions prevailing on the island and has a rich and strong root system that can go deep down into the soils of Thira. 'Aspa' is the term used by local people to refer to the hard, compact soil created by the successive layers of volcanic materials, i.e. ash, lava, pumice and slag, which covered the original limestone and schist subsoil during the repeated eruptions. Centuries of human labour have left their mark on the island landscape, revealing the efforts made by the people of Santorini to tame their land at every stage of history.

There are no direct references to viticulture from the archaic and classical periods. It would have been odd, however, for the people of Thira not to have engaged in viticulture given the existence of such a suitable type of soil. It would be hard to understand how rich land owners could have existed on Thira unless the crop they had grown had ensured extensive profit for them. And so far no such product has been established other than wine.

During the Venetian occupation (12th to 17th centuries), the island of Santorini was dominated by the Venetians. Europeans have always appreciated Greek wines not only for their quality, but also because they would withstand long sea voyages. Therefore Frankish and Venetian ships started loading more and more wine from Santorini. The golden era of Santorini wines during Venetian occupation would end with the final dominance of the Turks, following an excellent period of fame, with such glorious moments of recognition as that of Paris.

c. Cultural, social and economic links

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Santorini has always combined high production levels with quality and an openness to trade. During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

Remains from the ancient history of the island are still kept in the archaeological sites of Akrotiri and Mesa Vouno, as well as in the archaeological museums of Thira and Athens and in the Gyzi Mansion. However, the entire island, with its caldera, volcanic rock, traditional towns, towers and 'canavas', is a living historic testimonial.

Nowadays we see wineries with state-of-the-art equipment and a systematic and integrated procedure used for the production of quality wines.

This link (cultural, social and economic) has been highlighted in recent years by a number of events held on the island, such as the 'VINE' conventions. Santorini has been chosen as the place where these international vine-related conventions are held because, in addition to being one of the most beautiful places on earth, it has

a 3,500-year-old viticultural and vinicultural tradition, which is favoured by the unique ecosystem of this volcanic Aegean island.

The aim of the '2003 Vine' convention (5-7 June) was to make a substantial contribution towards laying down a correct orientation for viticulture in Greece and provide viticulturists with as many 'tools' for modern and efficient viticulture as possible. The organisers invited viticulturists, viniculturists, scientists, researchers and company executives in the sector in order to share their knowledge and views on the subject and enjoy the rich social programme of the convention in an ideal environment, the famous island of Santorini.

The aim of the second '2006 Vine' convention (1-3 June) was to present to participants the latest scientific and technical developments, as well as the latest market news, thus providing the opportunity for a fruitful discussion between scientists from all over the globe, wine industry representatives, wine journalists and oenophiles attending the symposium. The key subject of the symposium was assessing the soil-climate-variety combination in each vineyard and exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

d. Geographic environment and geographic origin

The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia*, which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the volcanic soil of the island absorbs humidity and therefore provides the vines with water.

In areas with steep slopes, the people of Santorini have constructed terraces, or *PEZOULES*, i.e. they have set up different levels on the ground with a view to facilitating cultivation and reducing the loss of water.

As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

Usually there are no serious attacks from insects and diseases. The only plant protection action taken involves 1 or 2 preventive sulphurings in Spring.

The vineyard of Santorini is the oldest one in Greece. Certain vines may be as old as 300 years. The vines are self-rooted, not grafted on American vine rootstocks. That is why phylloxera, the harmful insect that keeps destroying vineyards all over the world has never reached the island. Fortunately, the volcanic soil of the island, lacking in clay and with a high sand content (93-97%), does not favour the insect.

Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

Product details

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia*, keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines. Santorini wines (PDO) are produced from the local varieties *Asyrtiko*, *Athiri* and *Aidani*.

The main variety produced on the island, *Asyrtiko*, is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

Causal interaction

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

Details of the geographical area

Link with the geographical area of the naturally sweet wine / liastos

a. Quality

[see (a) above]

b. Historic link

[see (b) above]

c. Cultural, social and economic links

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Vinsanto is deemed to be a continuation of 'passo' wines, as the famous *liastos* wines produced on the Aegean islands were called in ancient times.

Santorini has always combined high production levels with quality and an openness to trade, culminating in the export of Vinsanto wine during the Venetian and Turkish occupations, as well as in the 19th century, when Santorini exported more wines than the rest of Greece together.

During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

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d. Geographic environment and geographic origin

8.3.1. The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced

potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia*, which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the volcanic soil of the island absorbs humidity and therefore provides the vines with water.

In areas with steep slopes, the people of Santorini have constructed terraces, or *PEZOULES*, i.e. they have set up different levels on the ground with a view to facilitating cultivation and reducing the loss of water.

As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

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Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

Product details

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia*, keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines.

In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

Santorini wines (PDO) are produced from the local varieties *Asyrtiko*, *Athiri* and *Aidani*. Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria*, *Katsano*, *White Muscat*, *Monemvasia*, *Platani*, *Potamisi* and the rosé variety *Roditis* are produced in small quantities.

The main variety produced on the island, *Asyrtiko*, is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

Causal interaction

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

Details of the geographical area

Link with the geographical area of the liqueur wine from raisined grapes

a. Quality

[see (a) above]

b. Historic link

[see (b) above]

c. Cultural, social and economic links

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exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

d. Geographic environment and geographic origin

The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

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The main variety produced on the island, *Asyrtiko*, is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

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Traditional terms

Traditional terms, in accordance with Article 118u(1), which are linked to the designation of origin or the geographical indication.

In accordance with Article 40 of Regulation (EC) No 607/2009, as amended by Commission Regulation (EC) No 670/2011 and currently in force, and as determined and entered in the electronic database 'E-Bacchus', the traditional terms which can be used on the labelling of Santorini wines (protected designation of origin - PDO), and on condition that the relevant provisions laid down in EU and national legislation are complied with, are:

ΟΠΑΠ (ΟΡΑΡ)- Superior Quality Designation of Origin (SQDO), instead of the PDO

Αγρέπαυλη (Agrepavlis), Αμπέλι (Ampeli), Αμπελώνας (ες) Ampelonas (-es), Αρχοντικό (Archontiko), Ειδικά επιλεγμένος (Grande réserve), Επιλογή or Επιλεγμένος (Réserve), Κάστρο (Kastro), Κτήμα (Ktima), Μετόχι (Metochi), Μοναστήρι (Monastiri), Πύργος (Pyrgos), Λιαστός (Liaostos).

In addition:

Νυχτέρι (Nykteri): traditional name reserved for dry white Santorini wines (PDO) of a minimum natural alcoholic strength of 13.5% volume, which have been vinified either in a tank or a barrel and have then remained in wooden barrels to be aged for at least three (3) months.

Vinsanto: traditional name reserved for sweet Santorini wines (PDO) from raisined grapes.

Oenological practices

- **Santorini dry white wine (PDO)** is produced by the use of pre-fermentation extraction, followed by static settling and inoculation with pure selected yeasts which are representative of the typical aromas. The temperature during alcoholic fermentation is not more than 20°C.
- **Santorini liqueur wine, liastos, (PDO)** is produced from naturally sweet liastos wine by adding:

- neutral alcohol of vine origin, including alcohol produced from the distillation of dried grapes, having an actual alcoholic strength of at least 96% vol.;

- wine or dried grape distillate, having an actual alcoholic strength of not less than 52% vol. and not more than 86% vol.;

- products of the above two cases to which must from raisined grapes has been added, from the same varieties as those used for the production of the naturally sweet wine;

- wine distillate, having an actual alcoholic strength of not less than 52% vol. and not more than 86% vol.;

- dried grape distillate, having an actual alcoholic strength of not less than 52% volume and not more than 94.5% vol..

The above products are added not later than 31 May of the year following production.

- **Santorini naturally sweet wine, liastos, with a PDO**, is produced from at least 51% Asyrtiko grapes and the remainder from the varieties Aidani and Athiri, as well as limited quantities of the white 'foreign' varieties traditionally grown on the Thira and Thirasia island complex, in particular Gaidouria, Katsano, White Muscat, Monemvasia, Platani and Potamisi and the rosé variety Roditis.

The grapes are harvested when they are overripe and are left in the sun for partial dehydration. The grape must has a minimum sugar content of 260g/l before it is left in the sun and 370g/l afterwards. The sugar and alcohol content of the final wine comes exclusively from the grapes vinified without adding — before, during or after alcoholic fermentation — concentrated must, rectified concentrated must, alcohol or distillate.

Specific oenological practices

- In order to use the terms 'Επιλογή' or 'Επιλεγμένος' ('Réserve') for Santorini dry white wines with a PDO, they must:

- have been aged for a total of not less than one (1) year, of which not less than six (6) months in oak barrels and three (3) months in bottles.

- In order to use the term 'Ειδικά Επιλεγμένος' ('Grande Réserve') for Santorini dry white wines, they must:

- have been aged for a total of not less than two (2) years, of which not less than twelve (12) months in oak barrels and six (6) months in bottles.

- For VINSANTO wines, i.e. 'naturally sweet wine, liastos' and 'liqueur wines from raisined grapes', the minimum mandatory oxidative ageing period, during which the wine is kept in oak barrels, must not be less than 24 months. The entire oxidative ageing phase, irrespective of the number of years it takes, must take place only on the

islands of Thira and Thirasia.

The ageing indications for Vinsanto wines shall be:

- Harvest Y, in the case of only one harvest in year Y and on condition that the minimum mandatory two-year oxidative ageing period has been completed.

- aged X years, where X represents the years of the minimum mandatory oxidative ageing, which are set to 4, 8, 12, 16, i.e. at 4-year intervals.

- The vines of the varieties in question are shaped as follows: the traditional cup shapes of Thira, i.e. cup shapes with circles or crowns and cup shapes with rings, and linear forms.

Delimited region

The delimited region for producing Santorini wines (PDO) was laid down by Royal Decree No 539/4.8.1971 (Government Gazette, Series I, No 159/14.8.1971), as amended by Ministerial Decision No 13850/1572/11.2.1972 (Government Gazette, Series II, No 169/24.2.1972) and Ministerial Decision No 235308/7.2.2002 (Government Gazette, Series II, No 179/19.2.2002); it includes the islands of Thira and Thirasia.

Maximum yield(s) per hectare

The maximum yield per hectare (ha) does not exceed eight thousand (8000) kilograms of fresh grapes, or 60HL of wine.

Authorised wine grape varieties

Santorini wines (PDO) are produced from the local varieties *Asyrtiko*, *Athiri* and *Aidani*. Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria*, *Katsano*, *White Muscat*, *Monemvasia*, *Platani*, *Potamisi* and the rosé variety *Roditis* are produced in small quantities.

The main variety produced on the island, *Asyrtiko*, is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

Vinsanto wines are produced from at least 51% *Asyrtiko* grapes and the remainder from the varieties *Aidani* and *Athiri*, as well as limited quantities of the white 'foreign'

varieties traditionally grown on the Thira and Thirasia island complex, in particular Gaidouria, Katsano, White Muscat, Monemvasia, Platani and Potamisi and the rosé variety Roditis.

Details of the geographical area

Link with the geographical area of the naturally sweet wine / liastos

a. Quality

[see (a) above]

b. Historic link

[see (b) above]

c. Cultural, social and economic links

The vine and wine have been inseparably linked to the cultural, social and economic lives of people on the island of Santorini since ancient times.

Vinsanto is deemed to be a continuation of 'passo' wines, as the famous *liastos* wines produced on the Aegean islands were called in ancient times.

Santorini has always combined high production levels with quality and an openness to trade, culminating in the export of Vinsanto wine during the Venetian and Turkish occupations, as well as in the 19th century, when Santorini exported more wines than the rest of Greece together.

During the Turkish occupation, the lack of large areas of cultivable land on the island resulted in no Muslim populations being brought there. The people of Santorini organised their communities on a democratic basis and, taking advantage of the peace that prevailed in the Aegean after the Ottoman conquest, they developed trade and shipping, as in prehistoric times. Alexandria, Taganrog and Constantinople were the key trade centres where large quantities of Santorinian wines were exported. Historic records show that wine was exported to Russia as far back as 1786. Actually, the economy of Santorini entered a period of recession when exports to Russia stopped due to the October revolution.

Remains from the ancient history of the island are still kept in the archaeological sites of Akrotiri and Mesa Vouno, as well as in the archaeological museums of Thira and Athens and in the Gyzi Mansion. However, the entire island, with its caldera, volcanic rock, traditional towns, towers and 'canavas', is a living historic testimonial.

Nowadays we see wineries with state-of-the-art equipment and a systematic and integrated procedure used for the production of quality wines.

This link (cultural, social and economic) has been highlighted in recent years by a

number of events held on the island, such as the 'VINE' conventions. Santorini has been chosen as the place where these international vine-related conventions are held because, in addition to being one of the most beautiful places on earth, it has a 3,500-year-old viticultural and vinicultural tradition, which is favoured by the unique ecosystem of this volcanic Aegean island.

The aim of the '2003 Vine' convention (5-7 June) was to make a substantial contribution towards laying down a correct orientation for viticulture in Greece and provide viticulturists with as many 'tools' for modern and efficient viticulture as possible. The organisers invited viticulturists, viniculturists, scientists, researchers and company executives in the sector in order to share their knowledge and views on the subject and enjoy the rich social programme of the convention in an ideal environment, the famous island of Santorini.

The aim of the second '2006 Vine' convention (1-3 June) was to present to participants the latest scientific and technical developments, as well as the latest market news, thus providing the opportunity for a fruitful discussion between scientists from all over the globe, wine industry representatives, wine journalists and oenophiles attending the symposium. The key subject of the symposium was assessing the soil-climate-variety combination in each vineyard and exploiting/utilising the raw material through a set of wine-making techniques that could help develop the specific and desired aromas and taste of the wines in each area. Finally, special emphasis was placed on market strategies that could be adopted.

d. Geographic environment and geographic origin

The wine-producing region where the Santorini wines (PDO) are produced. The vineyards cover an area of approximately 1.3 ha. They begin smoothly at sea level and end up on terraces at altitudes of up to 300m.

The climate in the area is typically Mediterranean, with intense sunlight, hot, dry summers and mild winters. The average annual maximum temperature is 23°C and the minimum temperature is 14°C. Total annual rainfall is 300-370 mm.

Almost the whole of Santorini consists of tertiary deposits of pozzolanic materials, pumice and lava. The soil of Santorini is sandy with very little clay. It is also poor in organic matter and, except for a small area in Profitis Ilias, contains no calcium carbonate. For these reasons, despite the soil being rich in potassium, the plant cannot take up the amounts necessary for neutralising tartaric acid, and this is the reason for the acidity of Santorini wines. What contributes to the reduced potassium uptake levels is the climate lacking in rainfall, plus the fact that the vineyards are not irrigated.

The island is extremely dry, and during the summer months, when the grapes ripen, the daytime temperature is very high. Consequently, during this prolonged period of drought, the plants' need for water is met by the fog created by seawater evaporation, which covers the island as it rises from the caldera.

However, the island is also swept ruthlessly by north winds, or *meltemia*, which prevent the accumulation of humidity on grapes during the day. At night, though, when the temperature drops and the climatic conditions turn relatively humid, the volcanic soil of the island absorbs humidity and therefore provides the vines with water.

In areas with steep slopes, the people of Santorini have constructed terraces, or

PEZOULES, i.e. they have set up different levels on the ground with a view to facilitating cultivation and reducing the loss of water.

As a result of this unique climate-soil combination, Santorini grapes ripen quickly and keep their acidity.

Like everything else on the island of Santorini, its vineyards are unique. The vines are planted far from one another, close to the ground. To protect the grapes from the force of the sweeping winds blowing in winter, the people of Santorini prune the vines so as to create a crown shape, allowing the grapes to grow on the inside of the crown.

Usually there are no serious attacks from insects and diseases. The only plant protection action taken involves 1 or 2 preventive sulphurings in Spring.

The vineyard of Santorini is the oldest one in Greece. Certain vines may be as old as 300 years. The vines are self-rooted, not grafted on American vine rootstocks. That is why phylloxera, the harmful insect that keeps destroying vineyards all over the world has never reached the island. Fortunately, the volcanic soil of the island, lacking in clay and with a high sand content (93-97%), does not favour the insect.

Therefore, a number of factors set up a microclimate that is unique in the world and contributes to the complete ripening of grapes and gives them such distinct characteristics as high refreshing acidity and high alcoholic strength.

Product details

The vineyards on the islands of Thira and Thirasia are actually 'balconies' facing the Aegean Sea. North summer winds, or *meltemia*, keep the temperatures lower, thus setting up a unique microclimate that contributes to better ripening and improved composition of grapes during the technical maturing process (acidity, colour, aromatic substances, sugars, etc.), which ensures the production of top quality wines.

In addition, the combination of the specific climatic conditions, composition of the soil on the islands, the vine varieties grown and the cultivation methods and wine-making techniques used contribute to the particular qualities of SANTORINI wines with a PDO.

Santorini wines (PDO) are produced from the local varieties *Asyrtiko*, *Athiri* and *Aidani*. Exceptionally and only for naturally sweet wines, the white 'foreign' varieties *Gaidouria*, *Katsano*, *White Muscat*, *Monemvasia*, *Platani*, *Potamisi* and the rosé variety *Roditis* are produced in small quantities.

The main variety produced on the island, *Asyrtiko*, is an old indigenous variety which was grown only in Santorini until a few decades ago. Thus the name of the area is closely linked to the variety in question. It is a polyvalent variety with distinct characteristics that produces wines with high acidity levels and distinct organoleptic characteristics, which is one of the best white varieties in Greece and has been chosen as an 'ambassador wine' for Greece in accordance with the strategic plan for promoting Greek wine.

In particular, at least 75% of the Santorini dry white wine (PDO) is produced from the *Asyrtiko* variety, and the rest is produced from the *Aidani* and *Athiri* varieties.

Causal interaction

The uniqueness of Santorini wines with a PDO, as detailed in the above subsections, is due to the specific characteristics of the islands (soil, climate, effect of winds in summer) in conjunction with the varieties grown and the cultivation techniques used.

Derogation from production in the delimited region

A) Legal framework: Community Legislation

Article 6(4)(a) of Commission Regulation (EC) No 607/2009 laying down certain

detailed rules for the implementation of Council Regulation (EC) No 479/2008 as regards protected designations of origin and geographical indications, traditional terms, labelling and presentation of certain wine sector products.

Additional provisions relating to wine labelling

Terms relating to certain production methods

National Legislation

Article 1 of Ministerial Decision No 280557/9-6-2005 laying down the time of maturing, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in the labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005) sets out the conditions for using the following terms:

- 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' – (NEW WINE)
- 'ΩΡΙΜΑΝΣΗ ΣΕ ΒΑΡΕΛΙ' or 'ΩΡΙΜΑΣΕ ΣΕ ΒΑΡΕΛΙ' - (MATURED IN A BARREL)
- 'ΠΑΛΑΙΩΜΕΝΟΣ ΣΕ ΒΑΡΕΛΙ' or 'ΠΑΛΑΙΩΣΕ ΣΕ ΒΑΡΕΛΙ' – (AGED IN A BARREL')

Printing the vintage year on the labelling

National Legislation

Where the terms 'ΝΕΟΣ ΟΙΝΟΣ' or 'ΝΕΑΡΟΣ ΟΙΝΟΣ' ('NEW WINE') are used on the labelling of wines, it is mandatory to print the vintage year, in accordance with Article 1(2) of Ministerial Decision No 280557/9-6-2005 laying down the time of maturing, ageing and placement on the market of wines with Superior Quality Designation of Origin and Local Wines, as well as the terms used in the labelling thereof relating to their production method or preparation methods (Government Gazette, Series II, No 818/15-6-2005).

Traditional terms

Traditional terms in accordance with Ministerial Decision No 235309/7-2-2002 on the approval of traditional terms used for wines which are linked to the designation of origin or the geographical indication.

In accordance with the above Ministerial Decision, the traditional terms which can be used on the labelling of Santorini wines with a protected designation of origin are:

ΛΕΥΚΟΣ ΑΠΟ ΛΕΥΚΑ ΣΤΑΦΥΛΙΑ / Blanc de blancs (WHITE WINE FROM WHITE GRAPES); ΑΠΟ ΝΗΣΙΩΤΙΚΟ(ΟΥΣ) ΑΜΠΕΛΩΝΑ(ΕΣ) / Vin de vignoble(s) insulaire(s) (FROM ISLAND VINEYARD(S)); ΑΠΟ ΑΜΠΕΛΩΝΑ(ΕΣ) ΣΕ ΠΕΖΟΥΛΕΣ / Vin de vignobles en terrasses (FROM VINEYARD(S) ON TERRACES); ΟΙΝΟΣ ΛΟΦΩΝ / Vin de collines (WINE FROM HILLS); ΟΙΝΟΣ ΠΛΑΓΙΩΝ / Vin de coteaux (WINE FROM SLOPES); VINSANTO; ΝΥΧΤΕΡΙ (NYKTERI).

Reference to product specifications

National and Community Legislation Requirements

National Legislation

- Royal Decree 423/8-6-1970 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).

- Joint Ministerial Decision No 308791/7815/2-10-1973 concerning the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 978/4-10-1974).
- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).
- Royal Decree No 539/4.8.1971 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 159/14.8.1971).
- Ministerial Decision No 213850/1572/11.2.1972 concerning wines with a superior quality designation of origin (Government Gazette, Series II, No 169/24.2.1972).
- Ministerial Decision No 397721/1.10.1992 on amending the per hectare yields of vineyards in zones where wines with a superior quality designation of origin are produced (Government Gazette, Series II, No 617/12.10.1992).
- Ministerial Decision No 235308/7.2.2002 amending Ministerial Decision No 213850/1572/11.2.1972 concerning wines with a superior quality designation of origin (Government Gazette, Series II, No 179/19.2.2002).
- Ministerial Decision No 398549/21-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).
- Ministerial Decision No 398581/27-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000 (Government Gazette, Series II, No 1293/8.10.2001).
- Joint Ministerial Decision No 285870/1.9.2004 laying down the necessary additional measures to implement Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).
- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).
- Ministerial Decision No 235309/7.2.2002 on the approval of traditional terms for wines (Government Gazette, Series II, No 179/19.2.2002), as amended and currently in force.
- Joint Ministerial Decision No 326182/6268/27-7-1988 laying down general rules on the use of the terms «RESERVE» and «GRANDE RESERVE» in the descriptions of wines with a designation of origin, as amended by Joint Ministerial Decision No 280580/21.6.2005 on amending Joint Ministerial Decision No 326182/6268/1988 laying down general rules on the use of the terms «RESERVE» and «GRANDE RESERVE» in the descriptions of wines with a designation of origin and Joint Ministerial Decision No 352347/6670/1987 laying down general rules on the use of the term 'Κάβα' (Cava), in the description of table wines (Government Gazette, Series II, No 875/28-6-2005).
- Joint Ministerial Decision No 336927/10.3.1999 laying down conditions for using the term 'name of vineyard or of group of vineyards' on the labelling of Greek wines (Government Gazette, Series II, No 420/20.4.1999).

10. DETAILS OF AUDITING AUTHORITIES AND ORGANISATIONS

10.1. Audits are performed on the basis of the following provisions:

- Royal Decree 423/8-6-1970 concerning the recognition of designations of origin of wines (Government Gazette, Series I, No 136/19-6-1970).
- Ministerial Decision No 388052/8.8.2001 on the implementation of Commission Regulation (EC) No 2729/2000 laying down detailed implementing rules on controls in the wine sector (Government Gazette, Series II, No 1089/21.8.2001).
- Ministerial Decision No 398581/27-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1282/2001 as regards the gathering of information to identify wine products and to monitor the wine market and amending Regulation (EC) No 1623/2000 (Government Gazette, Series II, No 1293/8.10.2001).
- Joint Ministerial Decision No 285870/1.9.2004 laying down the necessary additional measures to implement Commission Regulation (EC) No 884/2001 concerning the documents accompanying the carriage of wine products and the records to be kept in the wine sector (Government Gazette, Series II, No 1372/8.9.2004), as amended by Joint Ministerial Decision No 317456/4.11.2005 (Government Gazette, Series II, No 1571/14.11.2005).
- Ministerial Decision No 398549/21-9-2001 laying down detailed rules for implementing Commission Regulation (EC) No 1607/2000 relating to quality wine produced in specified regions (Government Gazette, Series II, No 1277/4-10-2001).
- Joint Ministerial Decision No 308791/7815/2-10-1973 concerning the conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 1201/5-10-1973), as amended by Decision No 301653/2962/19-9-1974 on amending Joint Ministerial Decision No 308791/7815/2-10-73 taken by the Minister for Finance, the Minister for Agriculture and the Minister for Industry concerning specific conditions for bottling wines with a designation of origin (Government Gazette, Series II, No 978/4-10-1974).
- Joint Ministerial Decision No 242059/1445/28-4-1975 concerning control tapes used on wines with a designation of origin (Government Gazette, Series II, No 505/19-5-1975).

10.2. Audit procedure:

In each wine year, the wine that qualifies for being designated as SANTORINI wine (PDO) is subjected to analysis and organoleptic testing during production and before designation is authorised. In performing analyses, a representative sample is taken and sent to one of the laboratories appointed to perform official wine analysis. A representative sample is also taken for performing organoleptic testing and the producer submits a written request to the local Directorate for Rural Economy and Veterinary Medicine to perform organoleptic testing and verify that the wine in question has the required characteristics (colour, clarity, smell and taste) for being designated as a Santorini wine with a PDO.

The Directorate for Rural Economy and Veterinary Medicine convenes the organoleptic testing committee inviting it to test the sample and issue an opinion on the organoleptic characteristics of the wine.

The wine producer sends to the Directorate for Rural Economy and Veterinary Medicine official copies of the grape production or harvesting statement, accompanying documents evidencing that the wine complies with the requirements laid down for the specific wine (PDO) that is to be designated, as well as the results of wine analyses and organoleptic testing.

The Directorate for Rural Economy and Veterinary Medicine in the place of production evaluates the information filed by the producer and decides whether or not the wine will be designated.

The Directorate for Rural Economy and Veterinary Medicine issues a respective number of control tapes for the amounts of wine designated. The control tapes are red and bear a code number including: the letters **SA**, which correspond to

Santorini wine with a PDO, the last two digits of the year in which the tapes are used, and the tape serial number.

10.3. Auditing Authorities.

10.3.1 Ministry: for Rural Development and Food
Directorate: for Processing, Standardisation & Quality Control
Department: for Wine and Alcoholic Beverages
Address: 2 Acharnon St., Athens, GR-101 76
Tel: 210 - 212 4171, 210 - 212 4287, 210-2124289
Fax: 210 - 52 38 337
E mail:
ax2u249@minagric.gr,ax2u086@minagric.gr,ax2u172@minagric.gr

10.3.2. Directorates for Rural Economy & Veterinary Medicine

10.3.3. Regional Plant Protection and Regional Control Centres