



**HELLENIC
REPUBLIC
PREFECTURE OF
KOZANI**



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SIATISTA , 25 - 07 - 2013

Dear Sirs,

Regarding the Active Citizens program in Europe, the Municipality of Voion is interested to join this and make twinning with any city from EUROPE. Below you will find a general profile of our city, the capital of the municipality Voion, SIATISTA and evidence for viticulture operating in our country. By twinning we expect cultural exchange and cultural traditions, share expertise and tastings upon viticulture and wine production.

SIATISTA



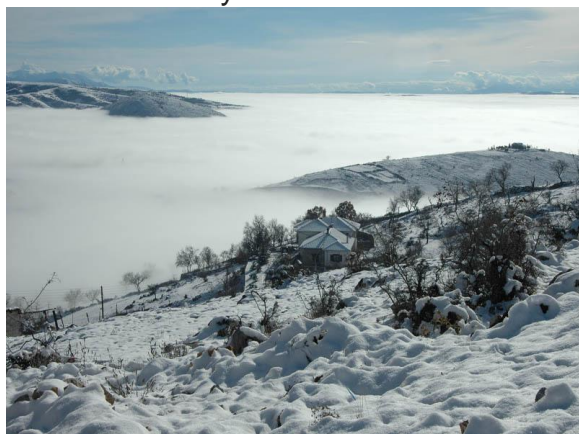
This city is a place, residents, sense of life and history. It is routine, images and legend of the visitor. The approach of Siatista is no difference from the anode to the protected place, the closed you see when you're

already inside. Ambiguous time and the properties visitor Siatista is the city of hawkers and fur of postwar prosperity and the present poverty of the nation's history and myth. It is the city of the present and those who were, of heart and memory. It is the city following every resident where earth. Siatista is dominant myth acquires dimension in space and time with those of the past, consciously and unreasonably maintains and preserves. The survivals of the past for many residents, the old buildings, paliontamia in the usual terminology, monuments officially that rescues, is the tangible image to exploration and discovery of the city that the sensibility required to understand.



Siatista is a creature of the Ottoman conquest and what history has not thoroughly investigated, record current form of the city is recorded that the feeling is mainly based on the evolution of the daily lives of residents.

The two settlements are urban ensembles, with important ecclesiastical monuments and community mainly secular. The large number identifies distinct dimensions of economic, social and cultural life of the city. The views already being recorded establishing the Siatistas mansions offer an additional case of investigation. In the period 1625-1650 the churches of Panagia in Geraneia and St. Demetrios in Chora were build, conceiving the cores of the settlements. The same period is testified a building perhaps shop in Bounos area, the construction of the mansion will be built during the 18th century. The mansions built simultaneously with all the other churches are luxurious, unique wealth evidence and objective evidence of safety conditions defensive that functioned



effectively to any enforcement against the city.

The aboveground defense system of intact stone fence organized into islets groups in conjunction with the underground system of escape routes that



spreads throughout the city and ends in regional churches in relative safety can not be, attributed to farmers of the 16th to 17th century, of neighboring mountains. The rapid population growth recorded in the proliferation of places of worship, whose decoration rescues secure evidence for the aesthetic criterion of residents who demonstrably knows the leading artistic centers of European region and the Balkans. During the same period, the wealth evidence corroborated by many sources testify commercial activity near monopoly to the Most Serene Republic of Venice and then with the mighty Austro-Hungarian Empire. These data are not linked to any attested primary or secondary production process show dealing with the transit trade within a dense network of relationships and collaborations, are often related links assumed to represent the strong communities of the West, or to impose a similar policy in interest in European states. The Siatistians are stakeholders and institutions of European and Balkan spiritual life, the main component of the Greek national cause. The Siatistians era elected president of the Greek community of Venice, require changes to diplomatic representatives of Venice in Durres, acquire nobility in Vienna as holders of significant landed property, study, make schools choose teachers, typography. These lives, however, in the case of Siatista is not only files and historical study, the shadows of history to explore. The mansions preserve the tangible presence, show personalities and options. Only Siatista inherited such a large number mansions organized into residential groups forming largely the urban present city. The city preserves views and hidden unknown internal mansions, secrets or ignorance, debt and stock enhancement of current residents. The mansions resemble morphologically to survive in other areas of the erstwhile Ottoman Empire fall into groups with construction or

typological similarities preserve common aesthetic preferences that together evaluate and formulate a general and common aesthetics of the Ottoman Balkans and Asia Minor.

In Siatista although, the mansions and especially in construction volume and



their decorating, record a top decorative artistic production, both for quality and for the luxurious character, similar to what is best preserved in the most important centers of economic and political power of

the Ottoman Empire. Human life is evolving, the rates differ, time is constantly shrinking.

The presence of Siatista built with the best materials and worth more than three centuries, yet desperate affected by the senseless destruction of this world in just fifty years. The city preserves quality of human life and wealth unique in today's world. Each season leaves its mark today debt, debt and benefit of Siatistians is the past as present and future.

VARIETIES OF SIATISTA VINES

According to the few written sources which we identified and information gathered from old viticulture Siatistas, the varieties grown since phylloxera and exist today in the old vines, are:

1. XINOMAVRO (or xinostafylo or Grape) red variety from which the wines are mostly prepared in the area.



2. CHONDROMAVRO (or Sefka) variety which gives off red dark skinned, thick skinned with large berries. The tassels hung on to have fruit in winter, but used them for wine.
3. MOSCHOMAVRO, red variety with very fragrant grapes which are used mainly for the manufacture of iliasto wine.



4. Alder (or nerve) red ultra delayed variety typical for splashes on the skin. The Grapes of previously used as table but winegrovered already.
5. Bulgarian, red late variety. The grapes of this variety previously used as table and for wine.
6. Senzo (Cinsaut), variety akin to the Bulgarians.
7. Eftanthi, red variety with fruits in a shade of blue, with large round rails, used as table and for wine. Do not ripen all the fruit of the plant simultaneously. So in the same stump encounter grapes ripe grapes began to ripen and completely unripe grapes.
8. Nerotzempines . Give white grapes which ripen early, thick skinned and not particularly tasty. The reason why the cultivated, was to have a summer fruit. There are still the old SIATISTINO vines, but longer feed the birds.
9. Ntimpantikia. Grapes white board.

10. Nigrikiotika, so named because they brought the pruner from Nigrita where they went and pruned. This variety allows sweet red grapes, which are used in a small proportion with the MOSCHOMAVRO to prepare iliasto wine. Grown in other places with other names



11. Direct (production) hybrids with dark black grapes ripen early. Diversity that mixed in small quantity with other grape varieties to impart red color to the wine. Previously, when the harvest was beginning a specific date and it was forbidden to harvest before it, was used to deceive for control. They put other grapes underneath and put on the "direct". In case of control said: "Direct I ...", as they were early and could harvest a the earlier



12. Gkranouar, (Grand Noir) hybrid whose pressing grapes, our hand painted red. In Spain it is known as the Grand Nero and Portugal named Baga or Tinta Fina.
13. Black muscat, very old variety, which were cultivated before phylloxera.
14. White muscat (or muscadine) variety with white aromatic and very sweet grapes. They were used in small quantities along with MOSCHOMAVRO iliasto in wine, but also as tableware.
15. Korithia, late red variety of dining and stafylarmia. We meet mostly in vines.
16. Kolokythakos, early variety with grapes large, yellowish crust especially crisp.
17. Saw (or Aleponoures) took their name from the similarity synonymous.
18. Kostarazno, mainly white table variety with black spots. Also used for winemaking and apparently came from Kostarazi.
19. Kokkinouskes large, small Kokkinouskes very sweet, late table variety, was one of the grapes used to hang in tassels to have fruit in winter.
20. Kroustali, a variety that gives white table grapes

Generally in SIATISTIA old vines have many varieties together, because the vines cover many needs. There are varieties of wine, and table grapes, which catered to the family as fruit for a long time. Indeed hung grapes tied in tassels and thereby kept them long.

Harvesters recognize not only the varieties of color and shape of the grape, and other characteristics of such shape and size sheets.

SIATISTA WINES

The traditional wines Siatistas is white, black and iliasto.

White and black wine

The wines are made mainly from grapes XINOMAVRO. Many producers mix small quantities of other varieties grown in our area.



White wine



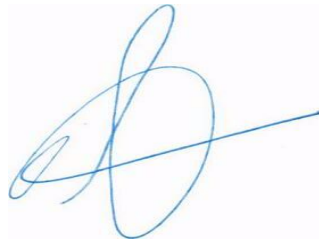
Black wine

The different characteristics between these two wines are due to different residence time of the must with the grape marc. To prepare the white wine, grape resulting from pressing the grapes, let them remain a clock around with the grape and then they separate of the grape, the drain and put in barrels where fermentation is completed, while the manufacture of black wine separation wine from the grape becomes when it's time to "pull raki ", a process which is in November. The so-called white wine is dry wine with bright red color, while the black is dark. Black is heavier and consumed at Christmas at the table, along with fried pork meat and sarmadia. In the past people even heat it on the stove and just before they drink it. The black wine is tart and thought medicine against diarrhea. For this wine the Siatista say "tear the stone" as well as "is to gather in a towel." The white is consumed throughout the year and not necessarily with food. They offer it in engagements, weddings, visits and consumed almost all hours and in all cases

The Iliasto (Sunstroke) wines

The Iliasto wines were produced in Greece since antiquity and were preferred because they had excellent taste, well maintained, transported without risk and could sour the mix with more water and there is wine in ancient times used as a disinfectant in the water.

The Mayor

A handwritten signature in blue ink, consisting of a large, stylized initial 'P' followed by a horizontal line extending to the right.

ORFANIDOY PANAGIOTA