



# AGIORGITIKO



**Country of Origin:** Greece

**Region of Origin:** PGI Peloponnese

**Grape Variety:** Agiorgitiko 100%

**Soil Type:** Sandy-Clay with limestone

**Average Vine Age:** 10 years

**Vineyard Yield Kg/ha:** 11000 Kg/ha

**Training System:** Double - cordon

**Vinification:** Manual harvest in the beginning of September, de-stemming and skin contact alcoholic fermentation with selected yeasts at controlled temperatures in INOX vats. The wine is aging for 24 months in oak barrels.

**Oak Maturation:** 24 months

**Bottle Aging:** 1 year

**Aging Potential:** 10+ years

**Alcohol:** 13.0 % by vol.

**Total SO2:** 110 gr/l

**Total Acidity:** 5.38 gr/l

**pH:** 3.33

**Residual Sugars:** 1.5 gr/l

**Organic/biodynamic:** NO

e-label



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