



# BOTANIC SPARKLING



**Country of Origin:** Greece  
**Region of Origin:** Attica  
**Grape Variety:** Savatiano 100%  
**Soil Type:** Sandy-Clay with limestone  
**Average Vine Age:** 20 years  
**Vineyard Yield Kg/ha:** 10000Kg/ha  
**Training System:** Bush- Shaped

**Vinification:** Early grape harvest of Savatiano variety is used to produce a wine with high acidity and low pH. For the base wine, free-run must is used that represents only the 30% of the grapes. After the clarification of the wine, a secondary fermentation inside the bottle with the traditional method of producing champagne follows. The sparkling wine is aged for at least 24 months in the bottles (sur lies fines).

**Oak Maturation:** No  
**Bottle Aging:** 26 months  
**Aging Potential:** 2-7 years

**Alcohol:** 12.5% by vol.  
**Total SO<sub>2</sub>:** 100 gr/l  
**Total Acidity:** 5.9 gr/l  
**pH:** 3.31  
**Residual Sugars:** 1.5 gr/l  
**Organic/biodynamic:** NO  
**Vegan:** Yes

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