



BREATHE SPARKLING WINE

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, manual harvest of the Savatiano variety. Grape pressing and alcoholic fermentation of the base wine without the addition of sulphites, using indigenous yeasts in 300-litre oak barrels. Subsequently, a portion of the berries, carefully hand-selected and frozen, is added, thereby enhancing the wine's flavour and aromatic profile. The berries remain in contact with the fermenting must for 30 days.

A second fermentation in the bottle follows, using the traditional method . After the completion of the second alcoholic fermentation, the wine matures in the bottles for 24 months.

Oak Maturation: 30 days

Bottle Aging: 24 months

Aging Potential: 2-7 years

Alcohol: 12.7% by vol.

Total SO₂: 13.4 gr/l

Total Acidity: 4.7 gr/l

pH: 3.37

Residual Sugars: 2.9 gr/l

Organic/biodynamic: NO

Vegan: Yes

Vintage: 2022

Ingredients



750 ml.



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