

ΝΙΚΟΛΟΥ NIKOLOU WINERY



Country of Origin: Greece Region of Origin: PGI Attiki Grape Variety: Savatiano 100% Soil Type: Sandy-Clay with limestone Average Vine Age: 60 years Vineyard Yield Kg/ha: 6000 Kg/ha Trainning System: Bush- Shaped

Vinification: The harvest in mid-September gives overripe grapes with special flavors. The fermentation is done without the addition of sulfites, with native yeasts. Also, carefully hand selected and frozen grape berries are added in the vat, enhancing the flavor and aroma of the wine. Maturation in barrels (50% oak and 50% acacia).

At the end of the fermentation, no sulfites added.

Oak Maturation: 3 months Bottle Aging: No Aging Potential: 8+ years Alcohol: 13.5% by vol. Total SO2: 4.8 gr/lt Total Acidity: 5.2 gr/lt **pH:** 3.40

Residual Sugars: 1.5 gr/lt Organic/biodynamic: NO Vegan: Yes

e-label



NIKOAOY savatiano vellow SKIN CONTACT FERMENTATION ήθηκε χωρίς χρήση θειώδους, χωρίς εμβολιασμ χωρίς ελεγχόμενη ζύμωση, χωρίς χρήση στικών - σταθεροποιητών και φίλτρων Vinificated without using sulfites, without using logical yeasts, without controlled fermentatio ithout clarification - stabilization and filtration. Pgi Attiki VINE OF GREECE '50 ml.

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