



SAVATIANO yellow



750 ml.

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

Training 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 & amphora (30% oak and 70% amphora).

At the end of the fermentation, no sulfites added.

Oak Maturation: 3 months

Bottle Aging: No

Aging Potential: 8+ years

Alcohol: 14.5% by vol.

Total SO2: 9,80 gr/l

Total Acidity: 5.23 gr/l

pH: 3.49

Residual Sugars: 0,75 gr/l

Organic/biodynamic: Organic

Vegan: Yes

Vintage: 2025



Ingredients



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