



SAVATIANO **Fine Lees**



750 ml.

Country of Origin: Greece
Region of Origin: PGI Attiki
Grape Variety: Savatiano 100%
Soil Type: Sandy-Clay with limestone
Average Vine Age: 20 years
Vineyard Yield Kg/ha: 10000 Kg/ha
Training System: Bush- Shaped
Vinification: Manual harvest in the beginning of September, pressure, static settling for 36 hours and alcoholic fermentation with selected yeasts at controlled temperature in INOX vats. The wine stays on the lees for 12 months before bottling. 3 months barrel aging.
Oak Maturation: 3 months in oak & acacia
Bottle Aging: No
Aging Potential: 5+ years
Alcohol: 13.0% by vol.
Total SO₂: 130 mg/l
Total Acidity: 5.7 gr/l
pH: 3.38
Residual Sugars: 1.0 gr/l
Organic/biodynamic: NO
Vegan: Yes

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