



BOTANIC SPARKLING



750 ml.

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 SO₂: 100 gr/l

Total Acidity: 5.9 gr/l

pH: 3.28

Residual Sugars: 1.5 gr/l

Organic/biodynamic: NO

Vegan: Yes

Vintage: 2022

Ingredients



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