



SAVATIANO **Fine Lees**



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, whole grape pressing and alcoholic fermentation with selected yeasts at controlled temperature in INOX vats. Aging on the lees for 12 months before bottling and 3 months barrel aging.
Oak Maturation: 3 months in oak & acacia
Bottle Aging: Yes
Aging Potential: 5+ years
Alcohol: 13.0% by vol.
Total SO₂: 120 mg/l
Total Acidity: 5.8 gr/l
pH: 3.35
Residual Sugars: 0.58 gr/l
Organic/biodynamic: NO
Vegan: Yes
Vintage: 2023

Ingredients

