



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, 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



info@nikolouwinery.gr | +30 2106020775

