



SAVATIANO



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, skin contact fermentation for 15 days, with selected yeasts at controlled temperature in INOX vats.

Oak Maturation: No
Bottle Aging: No
Aging Potential: 3 years +

Alcohol: 13.0% by vol.
Total SO₂: 130 mg/lt
Total Acidity: 5.7 gr/lt
pH: 3.35
Residual Sugars: 1.5 gr/lt
Organic/biodynamic: NO
Vegan: Yes

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