



SAVATIANO ICE

Sweet White Wine



500 ml.

Country of Origin: Greece

Region of Origin: Table Wine - Attica

Grape Variety: Savatiano 100%

Soil Type: Sandy-Clay with limestone

Average Vine Age: 30 years

Vineyard Yield Kg/ha: 11000 Kg/ha

Training System: Bush - Shaped

Vinification: Manual harvest, at the end of September. The grapes are put in refrigerators at -20°C for 4 days. Grapes are pressed frozen. High concentration of must in sugars and acidity, due to the frost of the water. Fermentation with indigenous yeast in new oak barrels. Three years of aging. Low intervention wine

Oak Maturation: 36 months

Bottle Aging: 2 year

Aging Potential: 20+ years

Alcohol: 15 % by vol.

Total SO2: 110 gr/lit

Total Acidity: 5.50 gr/lit

pH: 3.42

Residual Sugars: 100 gr/lit

Vegan: Yes

Vintage: 2024

Ingredients



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