



Santo Wines **SANTO SPARKLING BRUT**, Fermentation in the bottle

Type: Quality sparkling white wine, brut, fermentation in the bottle
Varieties: Assyrtiko 100% from Santorini vineyards



2020 vintage

Tasting notes

Crystal-clear, with pale yellow-green color. Elegant with high quality mousse. The nose is expressive with white-peach notes, honey and hints of honeycomb. Round and balanced on the palate, with refreshing acidity that provides freshness and pleasant character, leading towards a long finish.

Technical info

Alcohol by volume (%) 11.2 Total acidity (*gr tartaric acid/ltr*) 6.7
Residual sugars (*gr/ltr*) 11.9 PH 3.07 Bar (*bottle pressure*) 3.9

The vineyard

Location: Pyrgos village, Santorini
Altitude: Up to 400 meters
Age of vines: 60 – 80 years
Pruning method: "Kouloura" (basket-shaped)
Planting density: 2,000-2,300 vines/ha
Yield/ha: 3,000 kg

Winemaking

Early harvest grapes from Pyrgos village. After cooling them down at 5°C, the grapes were pressed as quickly as possible and the juice was left to settle down. Primary fermentation took place, resulting in a base wine with a neutral flavor character, high acidity and just a moderate alcohol by volume. The wine was stabilized and filtered and a proportion of liqueur de tirage was added to encourage the secondary fermentation. The wine was left over a period of at least 20 months on the lees in the bottle, in a process known as yeast autolysis.

Total production: 6.400 bottles
Suitable for vegetarians and vegans