

**SantoWines SANTO SPARKLING
BRUT METHODE TRADITIONNELLE**



Type: White sparkling wine / brut
Varieties: Assyrtiko 100% from Santorini vineyard

The unique sparkling wine of 100% Assyrtiko made by the traditional method from a Santorini producer.



2016 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 (%)	11.3	Total acidity (gr tartaric acid/ltr)	7.0
Residual sugars (gr/ltr)	9.9	PH	2.86
		Bar (bottle pressure)	5.5

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, as in the case of champagne. The wine was stabilized and filtered and a proportion of liqueur de tirage was added to encourage the secondary fermentation. The wine was then closed with a crown cap and left to ferment and create the sparkle. The sparkling wine was left over a period of 19 months on the lees, in a process known as yeast autolysis.

Total production: 15.000 bottles
Available also in 200 ml bottle