



## Santo Wines SANTO SPARKLING

BRUT , Fermentation in the bottle

Type: Quality sparkling white wine / brut / Fermentation in the bottle  
Varieties: Assyrtiko 100% from Santorini vineyard



### 2018 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 (%) 11.4      Total acidity (*gr tartaric acid/lt*) 5.8  
Residual sugars (*gr/lt*) 11.7      PH 3.11      Bar (*bottle pressure*) 5.4

#### **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 24 months on the lees in the bottle, in a process known as yeast autolysis.

Total production: 6.400 bottles