



## 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



### 2022 vintage

#### **Tasting notes**

Lemon colour with green hues, elegant though persistent mousse. The nose is expressive with notes of white-fleshed stone fruit, green fruit and hints of dough. Round and balanced on the palate, with refreshing acidity leading towards a long mineral finish.

#### **Technical info**

Alcohol by volume (%)	11.3	Total acidity ( <i>gr tartaric acid/lt</i> )	7.6
Residual sugars ( <i>gr/lt</i> )	11.6	pH	2.8
		Bar ( <i>bottle pressure</i> )	3.7

#### **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: 8.200 bottles  
*Suitable for vegetarians and vegans*