



"SPARKLING" DOULOUPAKIS

White Wine BRUT
Méthode Traditionnelle

GRAPE VARIETY

A sparkling white wine, made from Vidiano grapes. This is an indigenous Cretan variety, that gives us excellent dry wines.

It was vinified to explore the potential of the variety to produce a sparkling wine. Indeed, this vintage 2020, highlights this dimension of Vidiano.

VINEYARD

The vineyard is located in the area of Dafnes, near Heraklion (Crete), at an altitude of 550 meters; the soil is loamy, of fine gravel and high calcium content.

VINIFICATION

The base wine had the ideal attributes for producing sparkling wine by the traditional method. The base wine traits were high acidity, low pH (to withstand ageing), neutral aromatic profile and strong body. Followed by the second fermentation in the bottle, the wine remained on lees (sur lies fines) for 24 more months.

The disgorging was completed in March 2023 by selecting a liqueur d'expédition to give us a brut wine.

AGEING POTENTIAL

Suggested ageing: four years.

TASTING

The wine is almost straw-like in colour and when carefully poured, a cascade of silver bubbles will surround the glass and dance in a sparkling creamy foam, creating a complex aroma, reminiscent of apples, apricots, honey and beeswax. It is a vibrant, refreshing, sparkling wine with a long aftertaste.

SERVING WITH FOOD

We recommend placing the wine in an ice bucket for half an hour prior to serving at a temperature of 9-10°C.

It is a sparkling wine with a range of possibilities: as a simple aperitif on a fine summer's day or an unexpected celebration, but truly, this wine will come into its own if you pair it with food.

It would be an excellent companion to oysters, scallops, sushi, mussels and lobster in creamy bisque sauce. If seafood doesn't appeal to you, then most chicken dishes would gain from being accompanied by this exciting sparkling wine.



750 ml / 1.5 lt / 3 lt

Our Sparkling Wine was released in 2015 under the brand name "Sparkling Douloufakis".

ALCOHOL 12.25% vol
RES. SUGARS 7 gr/lt
TOT. ACIDITY 7.2 gr/lt
TOT. SULFUR 90 mg/lt
pH 3.15
Vintage: 2022
Tiraggio: July 2023

