

RAÍNA



## Grechetto Umbria IGT



- Francesco Mariani is a chef and vine grower in Montefalco, Umbria. He makes wine from **biodynamic grapes** together with his friend and assistant Andrea Mattioli. “Raina” was the nickname of the previous owner of the field where they planted the first of their Sagrantino vines. This name for the cantina to preserve the link between the land and its history.
- Cantina Raina was founded in 2002. Cantina Raina has **10 hectares** of vineyards and is between 220 and 300 meters a.s.l. The soil is of medium consistency and rich in texture, with mainly southeasterly exposure. Spurred cordon are used to train the red grapes and Guyot for the white grapes, with planting density at about 5,700 vines per hectare.
- The planted varieties are **Sagrantino, Sangiovese, Syrah, Grechetto, Montepulciano, Merlot, and Trebbiano Spoletino.**

**Varietal:** 100% Grechetto

**Appellation:** Umbria IGT

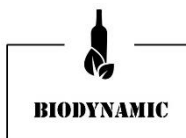
**Production Zone:** Montefalco, in Umbria; altitude 220-300 mt a.s.l.

**Soil:** Medium consistency and rich in texture

**Vinification:** Gentle whole pressing, on the skins for 2 days then fermentation with indigenous yeast in stainless steel

**Maturation:** 18 months in stainless steel on the lees and 5 months in the bottle

This Grechetto based **orange wine is produced using a short maceration on the skins** that results in a golden hue. It's fresh, juicy, savory with light tannins.



- *Orange wine. Full of wild herbs, white peach, and a hint of balsamic, with apricot following on the palate. A ripple of acidity refreshes the palate, followed by a light grip of tannin. It is fresh, juicy, savory with light tannins.*
- *It pairs perfectly with any kind of fish or seafood, salads and white meat*

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