

RAÍNA



Montefalco Rosso DOC



- 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: 70% Sangiovese, 15% Merlot, 15% Sagrantino

Appellation: Montefalco Rosso DOC

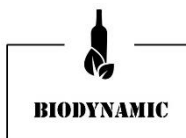
Production Zone: Montefalco, in Umbria; altitude 220-300 mt a.s.l.

Soil: Medium consistency and rich in texture

Vinification: Gentle pressing, maceration on the skins for 15 days and fermentation with indigenous yeast in stainless steel

Maturation: 24 months in Large Oak Barrels (20 HL), 6 months in stainless steel, 6 months in the bottle. Not filtered, Not clarified.

A well-balanced red wine, well integrated tannins and really interesting bouquet. Fresh and dynamic to the palate. An amazing quality/price balance.



- *Bright ruby red intense color. The aroma is toasted, with sweet caramelized and balsamic tones. Merlot lends softness, Sagrantino contributes tannin, with Sangiovese giving the fresh ripe overtones. Lovely long finish from a classic wine.*
- *It pairs perfectly with seasoned cheese, red meat, game, platters, ragù pasta.*

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