

RAÍNA



Montefalco Sagrantino DOCG



- 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% Sagrantino

Appellation: Montefalco Sagrantino DOCG

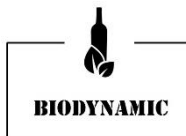
Production Zone: Montefalco, in Umbria; altitude 220-300 mt a.s.l.

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), 12 months in stainless steel, 12 months in the bottle. Not filtered, Not clarified.

A full-bodied wine, deep and complex. Important tannins and great longevity. Sagrantino is one of the most important Italian red wines!



- *Deep red with violet highlights. Intense, elegant with balsamic hints. Notes of berries, spices, chocolate and tobacco. Full and persistent, juicy and well-balanced*
- *It pairs perfectly with seasoned cheese, red meat, game, platters, ragù pasta, braised pork cheek..*

Proudly imported by

www.panebiancowines.com

PH: 212 685 7560



See our portfolio at

www.seventy.com/panebianco