

RAÍNA



Rosso della Gobba 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: 70% Sangiovese, 15% Montepulciano, 15% Sagrantino

Appellation: Umbria IGT

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

Soil: Medium consistency and rich in texture

Vinification: Gentle pressing, on the skins for 10 days then fermentation with indigenous yeast in stainless steel

Maturation: 18 months in stainless steel and cement tanks, 6 months in the bottle

The freshness of Sangiovese and the enveloping tannin of Sagrantino make this wine harmonic, with a long and pleasant finale.



OLD VINES



BIODYNAMIC

- *Bright ruby red intense color. A friendly, convivial red wine. An amazing drinkability in the name of the red fruits, freshness and spices. Well integrated tannins.*
- *It pairs perfectly with stewed red meat, meat sauce pasta, cold cuts and salami, roasted and grilled meat, aged cheeses*

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