

RAÏNA



Vermouth Numero Uno



- 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: Wine (Montefalco Sagrantino DOCG 75%, La Peschiera di Pacino 25%), brown sugar, alcohol, aromatic infusions of herbs and spices.

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

Soil: Medium consistency and rich in texture

Alcohol content: 18%

An artisanal vermouth, the first ever to be produced exclusively from native Umbrian grape varieties.

The carefully nurtured wines are complemented with natural alcohol infusions of aromatic herbs and spices.



OLD VINES



BIODYNAMIC

- *Well structured, our vermouth displays notes of licorice, cinchona, gentian, cinnamon, rhubarb and citrus fruits, enhanced with hints of balsamic.*
- *Perfect for high-end cocktails, but also extraordinarily good on its own as a digestive, after a meal.*

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