

RAÍNA



Trebbiano Spoletino Spoleto 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: 100% Trebbiano Spoletino

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, fermentation on the skins for 8 days in stainless steel with indigenous yeast

Maturation: 5 months in stainless steel on the lees, 2 months in the bottle

This Trebbiano Spoletino is an orange wine full of vitality, bright orange, flowery notes. This grape variety was in the past planted maritata — literally "married" to maple or elm trees—with the canes climbing up to the high branches and using them for support.



OLD VINES



BIODYNAMIC

- *Orange wine. Bright orange, flowery notes, ripe yellow fruits, exotic fruit, officinal herbs. Great persistence. Finish salty and mineral. An incredible experience.*
- *It pairs perfectly with seasoned cheese, seafood pasta, mushroom risotto, grilled fish.*

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