

ROMI

selects

DASABAMI TAVKVERI

Zaza Darsavelidze is one of the founding members of the natural wine movement in Georgia. He is the third recorded generation in his family to make wine in lower Kartli, and, like most Georgians, they only began bottling in 2012. Zaza's daughter now helps with the production as well. He has one hectare of vines and produces ØØ qvevri aged wines.

VINTAGE: 2020

REGION: Kartli, Georgia

GRAPES: Tavkveri

YEAST: Ambient

MACERATION: 45 days

FERMENTATION VESSEL: Qvevri

AGED: 9 months in Qvevri

CLARIFICATION/FILTRATION:

Unfiltered/unfined

FARMING: Organic

ALCOHOL CONTENT: 12.6%

RESIDUAL SUGAR: 2.75g/l

ADDED SO2: None

SOIL: Alluvial

VINE AGE: 50-60 years

TOTAL PRODUCTION: 180 bottles

VOLUME: 750mL

