

ROMI

selects

DIDGORI WINEMAKING DZELSHAVI

Giorgi Kipiani, a professional singer trained in traditional Georgian polyphony, makes wine under the label Didgori in the village of Khvanchakara in the mountains of Racha. His grandfather, Gela, started making wines with a mission to revive the nearly extinct local grape Kabistoni. When Giorgi started Didgori (named after his polyphonic ensemble) in 2014, he was similarly motivated to preserve the winemaking traditions native to his remote and incredibly special region. Giorgi makes wines in qvevri of various ages (the oldest is over 200 years old) and grows grapes native to the region such as Mujuretuli, Aleksandrouli and Tetra in addition to Kabistoni.

VINTAGE: 2021

REGION: Racha, Georgia

GRAPES: Dzelshavi

YEAST: Wild

MACERATION: 6 months on full skins and 30% stems

FERMENTATION VESSEL: Qvevri

AGING: 6 months in qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 11.5%

ADDED SO2: None

RESIDUAL SUGAR: 1.23 g/L

SOIL: Carbonatic

TOTAL PRODUCTION: 648 bottles

VOLUME: 750mL

