

ROMI

selects

LAGVINARI OTSKANURI SAPERE

Irakli Glonti is one of the most dynamic personalities involved in Georgian wine today. A cardiothoracic doctor by trade, Glonti began bottling his own wine made from fruit sourced from producers in both Imereti and Kakheti in 2009. His wines are unparalleled in terms of complexity in the Georgian market and it's a huge honor for us to be able to bring them, and through them a little piece of him, to you.

VINTAGE: 2019

REGION: Imereti, Georgia

GRAPES: Otskanuri Sapere

YEAST: Native

MACERATION: 5 months

FERMENTATION VESSEL: Qvevri

AGED: 6 months in Qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 12%

ADDED SO2: None

SOIL: Clay, loam

VOLUME: 750mL

