

ROMI

selects

MURAJE SUMIÉ

Federico and Deborah Santini's vines sit between 300 and 600 meters above sea level on centuries old terraces supported by dry stone walls in the rocky amphitheater that is the DOC Carema. The name "Muraje" refers to these walls, handmade centuries ago to protect the vines that produce the region's incomparable wines. The Santini's are working with 50 year old, pergola trained vines and entirely by hand.

VINTAGE: 2017

REGION: Carema, Piedmont, Italy

GRAPES: Nebbiolo

YEASTS: Ambient

FERMENTATION: Spontaneous in concrete

AGED FOR: 2 years (with 12 months in oak)

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 14.5%

SOIL: Rocky limestone

TOTAL PRODUCTION: 1342 bottles

VINE AGE: 50 years

VOLUME: 750mL

