

ROINI

selects

DIDGORI WINEMAKING

ROSÉ PET NAT

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: 2022

REGION: Racha, Georgia

GRAPES: 80% Tetra, 20% Dzelshavi

YEAST: Ambient

MACERATION: 1 day

FERMENTATION VESSEL: Stainless steel

AGING: 3 weeks in stainless steel

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Organic

ALCOHOL CONTENT: 11.6%

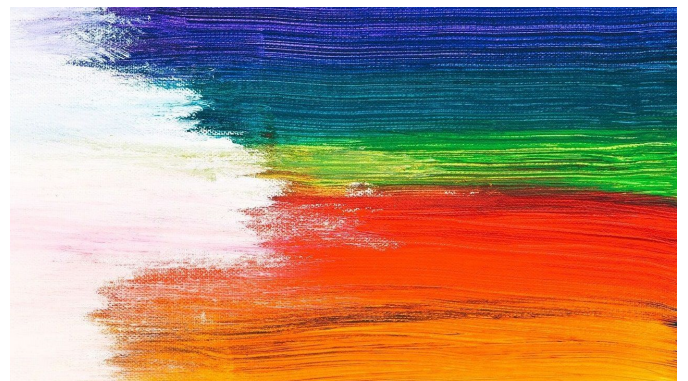
ADDED SO2: None

RESIDUAL SUGAR: 12.56 g/L

SOIL: Carbonatic

TOTAL PRODUCTION: 276 bottles

VOLUME: 750mL



TSULUKIDZE'S TETRA - DZELSHAVI
PET - NAT 2022

ROSE SEMI DRY ALC. 11.6%
NATURAL PRODUCT OF KHVANCHAKARA, RACHA, GEORGIA
DIDGORI WINEMAKING L: 1464 ROS 2022