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Irakli Glonti is one of the most dynamic 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 honor for us to be able to bring them, and through them a little piece of him, to you.

VINTAGE: 2018 REGION: Imereti, Georgia GRAPES: Krakhuna YEAST: Native MACERATION: 6 months FERMENTATION VESSEL: Qvevri AGED: 7 months in Qvevri CLARIFICATION/FILTRATION: Unfiltered/ Unfined FARMING: Organic ALCOHOL CONTENT: 13% ADDED SO2: None SOIL: Clay, Ioam VOLUME: 750mL

