

ROMI

selects

LAPATI WINES

SUPER RAVI

Since Vincent Jullien and Guillaume Gouerou arrived in Georgia and began teaching the whole natural wine community how to make pet nats, the ceilings of every marani have significantly more holes and saperavi sediment splatter. The two Frenchmen started Lapati after meeting at the Art Villa Garikula center in Tbilisi. Guillaume was a visiting artist in residence while Vincent was on site already experimenting making sparkling wines using grapes from the villa. Lapati is a truly Georgian spirited project just lightly touched by their French roots. They make qvevri fermented pet nats, whites with gentle maceration and carbonic reds that truly speak of a new moment in Georgian wine.

VINTAGE: 2020

REGION: Kakheti, Georgia

VINEYARD: Sagarejo

GRAPES: Saperavi

YEAST: Ambient

MACERATION: 10 days of carbonic maceration (whole cluster)

FERMENTATION VESSEL: Qvevri

AGED IN: Qvevri

CLARIFICATION/FILTRATION:

Unfiltered/unfined

FARMING: Organic

ALCOHOL CONTENT: 12.5%

RESIDUAL SUGAR: 4g/l

ADDED SO2: None

SOIL: Clay, sedimentary rock

VINE AGE: 20 years

TOTAL PRODUCTION: 1200 bottles

VOLUME: 750mL

