

ROMI

selects

MAKARIDZE WINERY

DONDGHLABI

The Makaridze family has a long line of viticulture history in Terjola, a celebrated Imeretian village known for bright, lively wines with bracing acidity and beautiful texture. They started out by selling cuttings and, like most Georgians, making wine solely for their own enjoyment. The winery began producing commercially five generations ago and is now run by Gogita and his wife Keto. Makaridze is dry farming indigenous Imeretian grapes and creating beautifully balanced wines that really tell the Imeretian story.

VINTAGE: 2022

REGION: Imereti, Georgia

GRAPES: Dondghlabi

YEAST: Ambient

MACERATION: Direct press

FERMENTATION VESSEL: Qvevri

AGING: 6 months in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Organic

ALCOHOL CONTENT: 12.5%

ADDED SO2: None

RESIDUAL SUGAR: 2.10 g/L

SOIL: Red clay, limestone, quartz

VINE AGE: 35+ years

TOTAL PRODUCTION: 1300 bottles

VOLUME: 750mL

