

ROMI

selects

MARTVILIS MARANI ORBELURI OJALESHI

Martvilis Marani, formerly *Vino M'artville*, decided to honor their Georgian heritage with a more traditional name. Founded in 2012 with .5 hectare of vines, Martvilis was producing under 3000 bottles. They've grown to a production of over 11,000 bottles, farming 4 hectares around the cellar in the western Georgian Samegrelo region and sourcing fruit from friends and like minded growers in Imereti, Lechkhumi and Kakheti.

VINTAGE: 2022

REGION: Lechkhumi, Georgia

GRAPES: Orbeluri Ojaleshi

YEAST: Native

MACERATION: 1 month on full skins
without stems

FERMENTATION VESSEL: Qvevri

AGING: 6 months in Qvevri

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

FARMING: Organic

ALCOHOL CONTENT: 10%

RESIDUAL SUGAR: 2.19 g/l

ADDED SO2: None

SOIL: Limestone, alluvium

VINE AGE: 20 years

TOTAL PRODUCTION: 1200 bottles

VOLUME: 750mL



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