

# ROMI

selects

## SAMTAVISI MARANI CHINURI-SHAVKAPITO

In 2011, Mamuka Kikvadze acquired two hectares in Kartli's Samtavisi Village, which sits between the Trialeti mountains and the High Caucasus. There, he planted regional grape varieties such as Chinuri, Buza, Shavkapito and Goruli Mtsvane. In 2016, he further expanded the winemaking process by burying qvevris in his winery. Mamuka is a painter (designing the labels for his wines himself) and singer, and employed winemaking as an additional art form in his repertoire. His thoughtful approach to winemaking is evident in his exploration of the grapes' full potential - whether utilizing skins and stems based on the grape's characteristics, employing direct pressing or experimenting with various blends.

**VINTAGE: 2022**

**REGION: Kartli, Georgia**

**GRAPES: 50% Chinuri, 50% Shavkapito**

**YEAST: Ambient**

**MACERATION: Direct press Chinuri, 55-60 days semi carbonic Shavkapito**

**FERMENTATION VESSEL: 1000L qvevri**

**AGING: 4 months in stainless steel**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**FARMING: Organic**

**ALCOHOL CONTENT: 12%**

**ADDED SO2: Minimal at bottling**

**SOIL: Clay, limestone, red granite**

**VINE AGE: 10 years**

**VOLUME: 750mL**

2022



### SAMTAVISI MARANI

ჩინური-შავკაპიტო Chinuri-Shavkapito, rose dry wine, unfiltered. Made in Qvevri by traditional Georgian method, with skin contact over one month. Fermented spontaneously. Produced and bottled in Georgia

12 Vol.

0,75 L