

ROMI

selects

SAMTAVISI MARANI CHINURI

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: Chinuri

YEAST: Ambient

MACERATION: Direct press

FERMENTATION VESSEL: 1500L qvevri

AGING: 9 months in qvevri

**CLARIFICATION/FILTRATION: Unfiltered/
Unfined**

FARMING: Organic

ALCOHOL CONTENT: 11.5%

ADDED SO2: Minimal at bottling

SOIL: Clay, limestone, red granite

VINE AGE: 40 years

TOTAL PRODUCTION: 1500 bottles

VOLUME: 750mL

2022



SAMTAVISI MARANI

მონღური Chinuri, white dry wine, unfiltered. Made in Qvevri by traditional Georgian method. No skin contact. Fermented spontaneously. Produced and bottled in Georgia.

11,5 Vol.

0,75 L