

MULTILIANA – ACERETA

Emilia-Romagna



APPELLATION: Romagna DOC

BLEND: Sangiovese Modigliana

WINEMAKERS: Francesco Bordini

VINEYARD: _____

Located in the Roman hill town of Modigliana in Emilia-Romagna, the Acereta valley borders on the high areas of the Brisighella. Fruit comes from 20-year-old vines grown on a loose mix of marl and sandstone with a small but important proportion of clay, which contributes to the wines tight yet elegant tannic structure. The aspect is looks onto the plains below, opening the vineyard to moderating sea breezes.

VITICULTURE: _____

Farming is sustainable with an emphasis on organic practices where possible. Vines are hand-harvested at 40hl/ha.

WINEMAKING: _____

The wines are produced using the traditional artisanal methods, with a focus on minimal intervention. The juice undergoes spontaneous fermentation using only wild yeast and long macerations that encourage the wine's natural evolution. The wine is then aged over winter in concrete vats, allowing its unique geographical characteristic to shine through. The wines are filtered and fined.

WEBSITE: <http://www.mutiliana.it/wine.html>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromas of violets, forest fruits and stony minerality on the nose, with ripe fruit and earthy notes on the palate. Richly textured, almost meaty, with gentle but refreshing acidity. Persistent finish.