

MULTILIANA – TRAMAZO

Emilia-Romagna



APPELLATION: Romagna DOC

BLEND: Sangiovese Modigliana

WINEMAKERS: Francesco Bordini

VINEYARD: _____

Located in the Roman hill town of Modigliana in Emilia-Romagna, the Tramazzo valley lies at the centre of three valleys and opens towards higher ground. The soil is a blend of marl and sandstone with small but significant percentage of red and ochre clays. Situated at 600m above sea level, wines from this site are known for their elegance.

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:

The nose is herbal, with aromas of basil, oregano, sage and eucalyptus violets. The palate is delicate but deep, with ripe fruit and full tannins, which will evolve with time.