

# MULTILIANA – ECCE DRACO WHITE

Emilia-Romagna



**APPELLATION:** Forlì IGP

**BLEND:** Trebbiano Romagnolo, Chardonnay and Sauvignon Blanc

**WINEMAKERS:** Francesco Bordini

**VINEYARD:** \_\_\_\_\_

Located in the mountainous outskirts of Forlì in Emilia-Romagna, the fruit for the Ecce Draco white is sourced from three high-altitude vineyards. The Trebbiano Romagnolo is farmed at 430 metres above sea level, the Chardonnay from 550 metres and the Sauvignon Blanc from 500 metres. The area has a high diurnal range, allowing good ripening conditions. The vineyards are planted on a loose mix of marl and sandstone, with 25 year old vines.

**VITICULTURE:** \_\_\_\_\_

Farming is sustainable with an emphasis on organic practices where possible. Vines are hand-harvested.

**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 malolactic fermentation is blocked. The wine is aged briefly in old Bordeaux tonneaux barrels. The wines are filtered and fined.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

There are aromas of dried herbs, ripe citrus and a subtle smokey character. On the palate it's fresh and linear, with lemon and lime citrus and a savoury mouthfeel.