

MONTEPULCIANO QVEVRI



Varietal Composition: 100% Montepulciano

Wine Type: Dry Red

Alc. %: 13 %

Origin: Saniore Village, Napareuli microzone, Kakheti region

Available Vintages: 2019, 2020.

Color: Bright pomegranate

Aromas: Red fruits and berries

Palate: Medium bodied, balanced acidity

Wine Classification: Regional Wine

Vineyard Elevation: 450 - 500 meters above sea level

Vineyard Density: 4000 vines, 2.5 meters x 1 meter

Grape Yield per ha: 6-7 tonnes per ha (handpicked, selected)

Harvest Period: October (1st half)

Soil Profile: Alluvial, Clay, Carbonate, Meadow Black

Residual Sugar: 1.6 g per liter

Total Acidity: 5.5 g per liter

Yeast: Natural yeast (wild yeast)

Maceration: 2 months (skin contact)

Fermentation: 2-3 weeks in Qvevri

Serving Temperature: 15-17 °C

Food Pairing: Beef brisket, spaghetti carbonara, beef bolognese, tagliatelle, ragout, pizza.

Bottle Size: 0.75

Total Production: 7,800 Bottles

Aging Potential: 10 Years