



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Saperavi

GRAPE VARIETY

Saperavi

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

Saperavi is a local variety that characterizes our terroir. After the rigorous selection of the grapes, the Saperavi grapes undergo maceration and alcoholic fermentation in concrete amphoras, stratified exclusively with indigenous yeasts. The wine ages for 12 months in clay amphoras where malolactic fermentation happens.

TASTING NOTES

A dark purple color with intense reflections. Red fruits with a strong minerality due to the maturation in clay amphoras. Spicy, straight, fresh with hints of varied spicy peppered sensations. On the palate, it is tannic and dense, supported by a generous body. The finish is very long with a touch of liquorice root and black cherry.

FOOD AND WINE PAIRING

Excellent with Roasted potatoes and mushrooms. Roasted lamb, Veal Chops, T-bone, Kobe.
Delicious with mature cheeses.

FORMATS

0,75 L / Magnum 1,5 L / Jeroboam 3 L / Rehoboam 5 L