

SANGIOVESE "GUIRY" RUBICONE I.G.P. ITALIAN FINE RED WINE

At the beginning of the year 2000, Giordano Emendatori discovered a piece of land that within a short time became the 11.5 acres vineyard known today as Tenuta Mara. It was a stretch of land exposed to the warm sunshine of Romagna. Not just a simple vineyard, but a complex and complete organism cultivated according to the holistic Biodynamic principles, a method that adopts a sustainable system for the environment and respects the rhythms of the Earth, of Life and the Moon.

"Do as little as possible" it means to minimize human interference and banish all that isn't natural in order to seek spontaneity within the soil. When a plant is in harmony with its own ecosystem, natural mechanisms are activated that allow it to fight against disease and develop healthily to its full potential.

Plants are alive, wine is alive! This is why Tenuta Mara has chosen to accompany the grow of the wines with Mozart's classical music. The melody is present at all the different stages of the process from the transformation of the grapes into wine. Furthermore, in the wine cellar, Gregorian chants echo in an atmosphere of absolute peace and meditation.

The Sangiovese Rubicone "Guiry" is the fruit of Tenuta Mara's passion and love for the earth. The free-run must which is not corrected in the wine making process by any chemical shortcuts and the unfiltered bottling, guarantee the authenticity and the quality of the wine.



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Vineyard: Tenuta Mara

Production Area: San Clemente, Emilia Romagna Region, Italy

Grapes: Sangiovese

Yield: 40 Q/Ha (18.0000 bottles/year)

Vinification:

- The best grapes are harvested by hand and a double checking of their selection occurs in the cellar
- The alcoholic fermentation is carried out in oak tanks, without the addition of selected yeast and without controlling the temperature
- Daily delicates "pumping over" and "pumping down" are made by hand
- The free-run must macerates on the skins at least for one month
- The unfiltered wine evolves on its fine lees for 12 months small concrete tanks
- After bottling, the wine ages for an additional 6 months in the cellar

Sugar: 0 g/L

Dry Extract: 30.1 g/L

Alcohol: 13.5% Vol

Aging: 6 years

Colour: Intense ruby red

Bouquet: Intense and complex, with delicate floral hints of rose and gorse, followed by wild berries and a surprising spicy note of star anise and ginger

Flavour: The delicate flavour is envelopes softness, a moderate freshness and veiled tannins that, overall, make it pleasantly balanced. A fresh and balsamic menthol note complete this harmonic and lingering wine

Serving Suggestion: Earthy pasta, deep fried fish, stewed squid, stewed red meat

