

# SANGIOVESE "MARAMIA"

## RUBICONE I.G.P.

### ITALIAN FINE RED WINE

Tenuta Mara is a place where balance and harmony reigns, where they favour and cultivate biodiversity. Here the manual work, the life of the plants and the animals coexist altogether, in perfect equilibrium with the harmony of biodiversity.

Nature knows perfectly well what it needs, the Biodynamic cultivation method aims at excellence following the natural life cycle. The vine is cultivated according the lunar and planetary calendar and instead of fertilizers the soil is treated with preparations of plant and animal origin. 800 bird nests, 70 bat shelters and 10 insect nest walls are positioned in the vineyard.

At the Tenuta Mara Estate the vines grow accompanied by classical music: strings, aerophones, and musical chords can be heard in the air. These sounds embrace the plants and allow them to thrive from the various melodies such as Mozart. It is like being in an immense concert hall. The music accompanies the process of transforming the grapes into wine right through until they reach the wine cellar, where Gregorian chants resonate in an ethereal dimension of absolute peace and meditation.

Every glass of MaraMia is concentrated with history, passion and ecological sensibility of a family that has placed the values of biodynamic agriculture at the center of its wine production. MaraMia is a biodynamic wine that respects the environment and the people. The result is a unique red wine, particularly fine, with an elegant aromatic complexity rich in floral, fruit and spicy nuances and surprising gustative balsamic notes.



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**Vineyard:** Tenuta Mara

**Production Area:** San Clemente, Emilia Romagna Region, Italy

**Grapes:** Sangiovese

**Yield:** 40 Q/Ha (12.0000 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 15 months in variously shaped French oak barrels
- After bottling, the wine ages for an additional 5 months in the cellar

**Sugar:** 0 g/L

**Dry Extract:** 31.4 g/L

**Alcohol:** 14% Vol

**Aging:** 10 years

**Colour:** Brilliant Red

**Bouquet:** An elegant and complex wine, with hints of violet, black currant, and cinnamon. Its intensity envelopes the nose like a unique perfume

**Flavour:** Complex, harmonic and intense. Delicate red fruit and spicy plum surround the palate. The full body and freshness make this wine remain lingering on the palate

**Serving Suggestion:** Truffle sauce pasta, lamb, game, steak

