



WINEMAKER

Roberto Di Filippo

FARMING

Organic

VARIETALS

Băbească Neagră

FEATURES

Bottle, Cork, Natural, Vegan

ABV

14%

AVAILABLE SIZES (L)

0.750



La Sapata

Băbeasca Neagra

ROMANIA, DOBROGEA, DOC PODGORIA SARICA NICULITEL



WINERY OVERVIEW

Romania is a country with a long tradition of wine production. It is a country with a fascinating history and a landscape where one breathes this love for the vineyard. Nature in the Danube Delta has a magical quality of its own. It is a region where the bond between man, the vineyard and the countryside have achieved a balance which is unique in the world. This is why Roberto Di Filippo and Roberto Pieroni have invested here and why they want to contribute to the production of great wines which will acquaint others with this wonderful land.

Roberto Di Filippo is a passionate winemaker. His Umbrian wine is [Plani Arche](#). Natural viticulture is his life, and he has made his dream into reality. He spends his time with the horses who help him cultivate the vineyards in both Italy and Romania.

Roberto Pieroni is a true wine-enthusiast. Although an agricultural entrepreneur in another field, he is excited by the prospect of producing quality wines in his second Homeland.

VINEYARD

Vineyard elevation at 200 meters with a southeast aspect. Estate-grown fruit. Grassy ground is kept between the rows and tilled by horses.

TERROIR

Sandy loamy soil.

VITICULTURE

The grapes are harvested manually.

VINIFICATION

Grapes are de-stemmed at the winery. Fermentation with ambient yeasts. The grapes are macerated for about 2 weeks at controlled temperatures. Malolactic fermentation before bottling. Fining: bentonite and vegetal proteins. The wine is filtered just before bottling. Total sulfur: 40 - 60ppm.

TASTING NOTES

Fine notes of prunes and black cherry. Fresh, fruity and fragrant on the palate. Pair with pasta, cheese and white meat.

