



#### WINEMAKER

Roberto Di Filippo

#### FARMING

Organic

#### VARIETALS

Băbească Neagră

#### FEATURES

Bottle, Crown cap, Natural, Vegan

#### ABV

13%



# La Sapata

## Petiant Artizanal Babeasca Neagra Rosé

ROMANIA, DOBROGEA, DOC PODGORIA SARICA NICULITEL

ROSE

#### 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. Crama Delta Dunarii means "Danube Delta Winery" in Romanian, and La Sapata means "to dig."

The Crama Delta Dunarii winery occupies 20 hectares of vineyard, with a newly-constructed winery of 300 square metres. Grape varieties cultivated are: Feteasca, Rkattitel, Riesling, Sauvignon, Moscato Ottonel (for white wines) Merlot, babeasca, Blauer, Sangiovese (for red wines). Podgorica (wine classification) is Sarica Niculitel. The soil is not rich by nature, but rather poor and sandy, though it has been revitalized by the wild plants that have proliferated due to years of neglect. This makes it ideal for a low yield of high quality. Because the land has lain fallow for many years, plants which have grown there spontaneously have enriched the soil in a natural way. The climate is cold in winter, with minimum temperatures of 15/20 degrees below 0C, with some rainfall and snow; in summer it is hot and dry, with an average temperature of 25 degrees Celsius in the summer months.

In the winemakers' words: "Apart from the splendid geographical location and the potential of the land, we have also felt that this investment could lead to some kind of social change. The population here has experienced moments of great difficulty, and even now, through necessity, many have to rely on their own resources to get by." As a result of this difficulty, many Romanians have had to emigrate to the cities and abandon the country and the vineyards. "It would be a real shame to do nothing to reverse this tendency," they conclude. "By helping prevent this exodus and by managing to ensure work for the population, the important tradition of wine production in the region need not be lost." 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

Estate-grown fruit from 5 year old vines. Grassy ground is kept between the rows and tilled by horses.

#### TERROIR

Sandy loamy, stoney soil.

#### VITICULTURE

Grapes are harvested manually.

#### VINIFICATION

Grapes are crushed directly in the press. Fermentation with ambient yeast. First fermentation in stainless steel at controlled temperatures. Second fermentation in the bottle from the addition of its own and natural grape juice. Fining: bentonite and vegetal proteins. Not filtered. Total sulfur: 40ppm.

#### AGING

Aged in stainless steel for 6 months followed by 2 months in bottle.

#### TASTING NOTES

This Pét-nat bouquet has fine notes of strawberries and cherries with a slight yeast smell. It is fresh, fruity and fragrant on the palate.

