

PORTOVINO

MUTILIANA 'ECCE DRACO' BIANCO ROMAGNA

Modigliana [Mo-DILL-ee-anna] is a relatively undiscovered high altitude sub-zone comparable to Radda or Lamole in Chianti, and the winery Mutiliana, tucked in the rustic Apennines mountains of Romagna, is quickly becoming a reference point producer.

Here is the classic Apennine bianco mountain wine. A nervous, and non-fruity wine; where the soil, shaded valley of Ibola, and the marl and sandstone soils take center stage more than the grape varieties.

As always, owner Giorgio Melandri is meticulous and hands on: he watches over the **grapes basking in the cool sun all summer** into the fall, he then leaves the fermentations to go as long as possible, tasting the wines from tank each morning for up to a month. **He doesn't press until all the flowers and herbs he saw in the summer come back into focus in his tasting glass.** Pairs well with *Enter the Dragon*.

REGION: Romagna **GROWING AREA:** Modigliana

FARMING: Practicing organic **VINEYARD:** 1 Ha total, between *Le Grigie*, the Trebbiano vineyard, *Papiano*, the Sauvignon Blanc vineyard, and the Chardonnay vineyard. The first two are located in the Ibola valley and the Chardonnay in the Tramazzo valley. **ALTITUDE:** 430 m / 1,411 ft for the Trebbiano vineyard, 500 m / 1,640 ft for the Sauvignon Blanc and 580 m / 1,903 ft for the Chardonnay. **SOILS:** sandy soils originated from the crumbles of marl and sandstones **VARIETIES:** 50% Trebbiano, 35% Chardonnay, 15% Sauvignon Blanc **VINE AGE:** 45 years for the Trebbiano, 19 years for the Sauvignon Blanc and 20 years for the Chardonnay **VINE TRAINING:** Guyot

HARVEST DATE: Second half of September

FERMENTATION & ÉLEVAGE: The three grapes are fermented separately. All spontaneous fermentations. The Trebbiano spends 3 days on the skins until the cap floats to the top. Racked in October and élevage in used barriques (fourth and fifth passage) until the bottling in April.

MALOLACTIC FERMENTATION: No. The wine has 4.2 g/l of malic acid. The high pH (3.12) stops the malolactic fermentation naturally.

SULPHUR: 50mg/l added SO₂, at the end of the fermentation, in October, and at bottling, in April.

ALCOHOL: 11.5% **ANNUAL PRODUCTION:** 100 cases

