

# PORTOVINO

## MARIOTTI 'SMARAZEN' BIANCO DELL'EMILIA

**WHY BE CURIOUS:** Beach vines! Beach wines! The unique Bosco Eliceo has vines on the beach, and a long tradition of making frizzante *metodo ancestrale* wines with extremely old vines, some reaching more than 100 years old. Unfiltered. Locals shake lees before drinking, you should too.

**WHO:** the ever charming and quirky Mirco Mariotti; recreational Smarazen card player (similar to [Scopa](#)).

**WHERE:** Emilia-Romagna region, in the unique seacoast area of the Bosco Eliceo. Salty, sandy, windy, with alternating fog and sun makes for a dramatic place for vines to grow.

**TASTE:** Frizzante pressure, vinified bone dry, sea salt, cool yellow fruits.

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**REGION:** Emilia-Romagna.

**GROWING AREA:** Bosco Eliceo

**FARMING:** Practicing organic.

**VINEYARD:** 5 Ha.

**ALTITUDE:** -1 m / -3 ft (first negative elevation wine we have).

**SOILS:** 89% sand, 7% clay, 4% lime.

**VARIETIES:** 70% Trebbiano Romagnolo and 30% Malvasia di Candia [non aromatica].

**VINE AGE:** Extremely old vines. Almost 80 years old vines (planted in 1952), and ultra 100 year old vines on native rootstock (*piède franco*). Some vines grow on the web-mother of all training systems: Propaggine.

**VINE TRAINING:** Renewed cordon and Guyot. Vine roots are 1.5 meters deep.

**HARVEST DATE:** Beginning of September.

**YEASTS:** first fermentation in tank with native yeasts and then second done in bottle with addition of grape must from same year.

**FERMENTATION:** 20 days, 18°C without temperature control, 1 day on the skins.

**MALOLACTIC FERMENTATION:** No.

**SULPHUR:** 50 mg/L total.

**ALCOHOL:** 11.5%.

**ANNUAL PRODUCTION:** 800 cases.

