

**Appellation**

999XXX

Region

Kakheti

Country

Georgia

Wine type

Red

Blend

Saperavi

Alcohol %

12.5

Bottle size (ml)

750

Soil

Alluvial solid made of “caranto” a mix of white clay and minerals from the Dolomites

Elevation:

Vineyard

Planted 2007

Harvest

End of October

Saambero

St. George

St. George by Saambero is a distinctive and soulful wine that reflects the ancient winemaking traditions of Georgia. Crafted with a minimal intervention approach, it reveals intense aromas of ripe red fruit, wild herbs, and earthy undertones. On the palate, it is vibrant and textured, with a natural structure and a long, expressive finish that speaks of its origin.

Flavor profile

Malanotte has an intense ruby red color with garnet hues. On the nose, fresh red fruit aromas complemented by herbal and spicy notes. On the palate, fresh acidity balanced by saltiness and minerality.

Food pairing

Ideal with game, grilled meat, and seasoned cheeses. Serve between.

Tasting notes

Malanotte has an intense ruby red color with garnet hues. Its bouquet is intense with aromas of blackberry and cherry jam, melted chocolate, and tobacco. The palate is dry with a mildly acidic aftertaste. On the palate, Fresh acidity balanced by saltiness and minerality.

Winemaking

Drying some of the grapes, destemming and crushing of the grapes, maceration at controlled temperature, with frequent pumping over. Fermentation at controlled temperature in stainless steel vats.