
Marini Georgia “Zero8” Bianco

Winery: Marini Georgia
Category: Wine – Still – White
Grape Variety: Procanico
Region: Gradoli / Lazio/ Italy
Vineyard: Estate
Winery established: 2008
Feature: natural wine growing + wine making practices
Awards: Slow Wine (2020 & 2021)



Product Information

Soil: Volcanic soil. South East exposure

Elevation: 430 meters (1,411 feet)

Age of vines: 40 years old

Vinification: Hand harvest in second half of September. The grapes are manually pressed and fermented spontaneously with native yeast, which takes about 10 days. In contact with lees until January, with occasional batonnage. Aging takes place in old used barrels for about 7 months.

Tasting Note: Deep, amber color and evocative, savory aromas and flavors of sage honey, fennel, dried citrus and wildflowers.

Production: 2,100 bottles

Alc: 11.5%

Acidity: 5.94 g/L

Producer Information

In Gradoli comune on Lake Bolsena, the largest volcanic crater-lake in Europe, Georgia Marini and her husband Alessandro produce organic wine from local varieties on a farm of less than 2 hectares. Their skin-macerated wine made from Procanico--a high quality biotype of Trebbiano Toscano--is a stunner, with deep, amber color and evocative, savory aromas and flavors of sage honey, fennel, dried citrus and wildflowers.

The little plots of land in this area were given to families by the church in early 900. Devoted to totally organic and regenerative farming, Georgia and Alessandro use only treatments of copper and sulfur as they tend to their fifty-year-old vines, planted in volcanic soil shot with clay. The hand-harvested grapes are manually pressed and fermented spontaneously with native yeast. Macerations are long, and aging takes place in old used barrels. The name Zero8 is for the year that their label was established, and also the year their daughter, Ginevra, was born.