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## Marini Geogea “Zero8” Rosso

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**Winery:** Marini Geogea  
**Category:** Wine – Still – Red  
**Grape Variety:** Grechetto Rosso  
**Region:** Gradoli / Lazio/ Italy  
**Vineyard:** Estate  
**Winery established:** 2008  
**Feature:** natural wine growing + wine making practices



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## Product Information

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**Soil:** Volcanic soil. South-East exposure  
**Elevation:** 430 meters (1,411 feet)  
**Age of vines:** 40 – 50 years old  
**Vinification:** Hand harvest in mid-September. The grapes are destemmed and manually pressed and fermented spontaneously with native yeast, which takes about 10 days. Aged in barrique for 24 months. Unfiltered.  
**Yield:** 4,800 kg/hectare  
**Tasting Note:** A local clone of Sangiovese, the wine has aromas of tart cherries with a touch of anise. Medium bodied with subtle tannin, very versatile with a variety of different cuisines.  
**Production:** 2,100 bottles  
**Alc:** 14.0%

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## Producer Information

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In Gradoli comune on Lake Bolsena, the largest volcanic crater-lake in Europe, Geogea 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, Geogea 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.