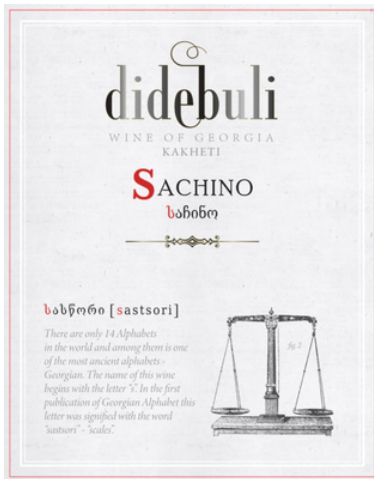


DIDEBULI SACHINO

90% Saperavi
10% Rkatsiteli



WINEMAKER
Zviad Loladze

NOTES

The soft, low tannic structure of the wine provides depth, but not complexity. An easy drinking, chillable red nicknamed the “party wine”. Bright red fruit like cornelian cherry and plum with light earthy tones of leather and tobacco.



THE WINEMAKER

Zviad Loladze is the head winemaker for Tbilvino. He creates award-winning wines by leading all processes from vineyard cultivation to final product. As the head winemaker, Zviad oversees all of Tbilvino’s brands including Didebuli.

A team of experienced winemakers, indigenous Georgian grape varieties, a mix of modern and traditional fermentation methods allows Tbilvino to be unique in the creation of a wide range of wine styles. Winemaking is the starting point of Tbilvino and it represents its values and goals.

ABOUT THE WINE

A red wine blend made from the mostly Saperavi grapes. The grapes are harvested in Kakheti and fermented in stainless steel. The blending of separately fermented red and white grapes results in a pleasantly soft and fruit forward wine.

Alcohol content: 11.5 %

THE VINEYARD

Tbilvino received consultation from Italian growers and started cultivating vineyards in 2014. Now the company owns vineyards in several micro-zones of Kakheti, including Kindzmarauli and Mukuzani. Certified, highest quality vine seedlings are cultivated on 405 hectares in total:

Kindzmarauli Microzone, Kvareli area – 147 hectares of saperavi and rkatsiteli vineyards.

Mukuzani micro-zone – 208 hectares of saperavi, mtsvane, kisi, khikhvi, aleksandrouli, mujuretuli, mtsvivani vineyards.

Tsinandali micro-zone – 50 hectares of saperavi and mtsvane vineyards.