

# Bittuni 2022

## BACKGROUND

Located in Israel's Merom Ha'Galil within the Upper Galilee, the newly built Recanati winery is a showcase winemaking facility, equipped with the most innovative technology available today. It obtains its grapes from some of the area's finest high-altitude vineyards, which enjoy a climate similar to that of California's Napa Valley. Warm days and contrastingly cool nights, together with chalky-gravelly soil conditions and limited rainfall, create an ideal environment in which to nurture these classic varieties. Owned by Lenny Recanati, a native of Israel with ancestral roots stretching back to Italy, the winery is the fruit of Lenny's life-long dream to produce truly world-class wines. Chief winemaker is Kobi Arviv, known for his creative work and authentic winemaking philosophy. Arviv's use of ancient and unique techniques, alongside the technological advances of today, raises the quality bar for Israeli wines.

## WINEMAKING & AGING

Hand-harvested in mid-September, the Bittuni grapes are transported under refrigeration to the winery, where they undergo gentle fermentation with the rachises, and then mature for 6 months in year-old Burgundy oak barrels. The Bittuni is harvested from an unwatered vineyard and grown using the traditional trellising method known as "Hebron Overhead Arbor".

## TASTING NOTES

Deep red Light, flowery, and aromatic, with a bouquet of red cherries and Mediterranean spices. Gentle on the palate, with very smooth tannins, delivering flavors of blackberry, strawberry, white chocolate, and violet.



750ML



## ORIGIN

Galilee, Israel

## GRAPE VARIETIES

100% Bittuni

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 12%, TA: 4.92, RS: 1.3, Ph: 3.45,  
Closure: Cork

## WINEMAKER

Kobi Arviv

