



REGIONAL RANGE

The MARANI regional range expresses the colorful personality and diversity of Kakheti traditional wines, which have been adored for centuries by wine lovers. They are young, fresh and redolent, spotlighting the regional character and our determination to reflect the best of Kakheti terroir and Alazani River Valley in particular.

MARANI ALAZANI VALLEY ROSÉ

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 8-10 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Rosé medium sweet

Alcohol by volume: 12%

Residual sugar & Total acidity: 35-45 g/l; 5.5 g/l

Nutrition Facts (per 100ml): 357 kJ/85 kcal; Contains Sulfites

VINIFICATION

Saperavi grapes are hand-picked at the optimum of their maturity in the middle of September. Softly de-stemmed and crushed, they are cooled down to 4°C and macerated on skins for 8-10 hours. Then the juice is drained and settled. The fermentation proceeded at controlled temperature of 15-18°C in stainless steel tanks, using selected yeast strains. When the fermenting juice reaches optimum sugar and acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

TASTING NOTES

Color: Light pink.

Aromas: Dominating aromas of ripe peach and raspberry on the nose.

Palate: Slightly sweet to taste, it is fresh and delicate, promoting flavors of red fruit compote and ending with the well-balanced mixture of juicy sourness and natural sweetness.

Food Pairing: Serve with light summer dishes at a temperature of 8-10°C.

