



## 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 WHITE

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: 50% Kondoli Vineyards, 50% from North-East Kakheti

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Grape yield: 9-12 ton/hectare

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Varietal composition: Rkatsiteli 100%

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Wine type: White medium sweet

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Alcohol by volume: 12%

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Residual sugar & Total acidity: 35-45 g/l; 5 g/l

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Nutrition Facts (per 100ml): 356 kJ/85 kcal; Contains Sulfites

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## VINIFICATION

Grapes are hand-picked at the optimum of their maturity in September. After de-stemming carefully, they are cooled down to 4-6 °C and then gently pressed in the pneumatic press. Later, the settled and clear juice starts fermenting slowly at precisely controlled temperature of 15-18°C in stainless steel tanks. 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. Marani Alazani Valley White is usually bottled within a few months after the vintage.

## TASTING NOTES

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Color: Pale straw.

Aromas: Remarkable aromas of melon and quince.

Palate: Taste is fresh with mild acidity, which is offset by the natural sweetness.

Food Pairing: Serve with appetizers and sweet biscuits at a temperature of 8-10°C.

