



## REGIONAL RANGE

*The MARANI Regional Range embodies the vibrant personality and diversity of Kakhetian traditional wines, which have been cherished for centuries by wine enthusiasts. They are young, fresh and redolent, highlighting the regional character and our commitment to showcasing the best of Kakheti terroir, and the Alazani River Valley in particular.*

## MARANI ALEXANDROULI

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: Kondoli Vineyards

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Grape yield: 8-10 ton/hectare

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Varietal composition: Alexandrouli 100%

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Wine type: Red dry

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Alcohol by volume: 13.5%

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Residual sugar & Total acidity: <4 g/l; 5.5 g/l

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Nutrition Facts (per 100ml): 329 kJ/79 kcal; Contains Sulfites

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Cellaring: Enjoy now, but will benefit by few years of aging

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## VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 23-28°C in stainless steel tanks using selected yeast strains. Color and body extraction is managed by délestage and remontage. After 8-10 days of maceration, the wine is racked clean, transferred for malolactic fermentation, and aged in stainless steel tanks. Small part of the wine is aged in French oak barrels for 3-4 months, to add wine an extra dimension and complexity derived from fine oak.

## TASTING NOTES

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Color: A light ruby color.

Aromas: The nose is full of red fruit, particularly red currant, and wild berries with a slight hint of vanilla.

Palate: Repeats the nose with the dominance of same fruits and creates an intrigue with some vegetal notes, specifically eucalyptus and green tea, lingering into well-balanced finish with some oak emphasis at the end.

Food Pairing: Serve with grilled beef and lamb at a temperature of 16-18°C. We recommend decanting wine 1 hour prior to serving.

