



MARANI VEGAN WINE COLLECTION

This series opens a new chapter in Georgian winemaking — a path towards greater purity, conscientious winemaking, and modern elegance. Each wine reflects MARANI's respect for nature and passion for creating clean, balanced, and expressive wines.

MARANI CHARDONNAY VEGAN

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 9-12 ton/hectare

Varietal composition: Chardonnay 100%

Wine type: White dry

Alcohol by volume: 13%

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

Nutrition Facts (per 100ml): 317 kJ/76 kcal; Contains Sulfites

VINIFICATION

Selected Chardonnay grapes from Kondoli Vineyards are hand-harvested at an early stage of maturity. The grapes are softly destemmed and cooled to 4–6°C, then gently pressed in a pneumatic press. The must is cold settled prior to fermentation. Fermentation proceeds slowly in stainless steel tanks at a controlled temperature of 14–16°C. Clarification, stabilization, filtration, and bottling are carried out using plant or mineral-based fining agents only, with all materials fully compliant with vegan requirements.

TASTING NOTES

Color: Pale straw color with green reflections.

Aromas: The nose reveals fresh citrus and white peach tones supported by subtle floral and mineral notes.

Palate: The palate is light and lively, displaying juicy orchard fruit and gentle blossom notes, supported by crisp, refreshing acidity and a clean, uplifting finish.

Food Pairing: Excellent with salads, seafood, grilled vegetables, and light pasta at 8-10°C.

