



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 KAKHETI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: 30 % Kondoli Vineyards, 70% from North-West of Kakheti

Grape yield: 8-11 ton/hectare

Varietal composition: Rkatsiteli 100%

Wine type: Amber dry

Alcohol by volume: 13%

Residual sugar & Total acidity: <4 g/l; 5 g/l

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



VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Softly de-stemmed grapes are gently crushed and fermented on skins for 10-14 days in accordance with the traditions of local, Kakhetian winemaking in stainless steel tanks. After the fermentation is over, the wine is racked to another tank for further refinement. Wine could be matured for several years and bottled accordingly.

TASTING NOTES

Color: Light amber with golden highlights.

Aromas: A dense fruity bouquet, with dominating apple and melon.

Palate: Full bodied, with lots of dried fruits and slight astringency. The lingering and spicy aftertaste is supported by firm and ripe tannins.

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