



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 MTSVANE

Winegrowing region: Kakheti

Climate type: Moderate continental

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

Grape yield: 9-12 ton/hectare

Varietal composition: Mtsvane 100%

Wine type: White dry

Alcohol by volume: 12.5%

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

Nutrition Facts (per 100ml): 305 kJ/73 kcal; Contains Sulfites

VINIFICATION

In the first decade of September Mtsvane grapes of our Kondoli Vineyards are hand-picked. After de-stemming, grapes are cooled down to 4-6°C and are kept for skin maceration during 8 hours. Afterwards they are gently pressed in a pneumatic press. The fermentation is held in stainless steel tanks at 14-15°C for the period of around 30 days. After the completion of fermentation, the wine is racked to another tank for further refinement. First lot of Marani Mtsvane is bottled in March following the harvest.

TASTING NOTES

Color: Pale gold with greenish highlights.

Aromas: Intense floral and inviting nose with hints of grapefruit and lemon.

Palate: Fresh and mouthwatering aromas linger into a crisp and zesty finish.

Food Pairing: Serve with fresh fish and starters at a temperature of 8-10°C.

