



APPELLATION RANGE

MARANI wines from Georgian Protected Designations of Origin (PDO) such as Tsinandali, Mukuzani, Kindzmarauli, Akhasheni, Napareuli, Tvishi, Khvanchkara and Kvareli highlight the compound synergy of local land, soil and grapes, respect for traditions and our vision of their particular wine style.

MARANI NAPAREULI

Winegrowing region: Kakheti

Protected Designations of Origin (PDO): Napareuli

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 14%

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

Nutrition Facts (per 100ml): 340 kJ/81 kcal; Contains Sulfites

VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at a controlled temperature of 23-28°C in stainless steel tanks. Wine was fermented using the cultural yeast strains. Skin and cap management was performed by délestage and remontage. After 12-15 days of maceration, wine was racked clean and transferred for malolactic fermentation and 9-12 months of aging in 225l oak barriques. Maturation continues in stainless steel tanks before bottling process, complemented by bottle aging at the optimum temperature prior to the release.

TASTING NOTES

Color: Medium ruby red.

Aromas: The wine shows a fine bouquet of strawberry and spice with a hint of vanilla.

Palate: Smooth and mellow texture, with plenty of fruit, liquorice notes, subtle oak and seamless finish with sweet tannins.

Food Pairing: Serve with grilled meat, game and aged cheeses at a temperature of 16-18°C.

