



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 PINOT NOIR VEGAN

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 9-12 ton/hectare

Varietal composition: Pinot Noir 100%

Wine type: Rosé dry

Alcohol by volume: 12.5%

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

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

VINIFICATION

Selected Pinot Noir grapes from Kondoli Vineyards are hand-harvested at an early stage of maturity. The grapes are softly destemmed and cooled to 4–6°C, with minimal skin contact until the desired color and aromatic profile is achieved, followed by gentle pressing 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 rose-petal pink with bright, delicate reflections.

Aromas: Fresh aromas of wild strawberry, raspberry, and redcurrant, lifted by subtle floral and mineral notes.

Palate: Light and vibrant on the palate, showing juicy red berry fruit and gentle blossom tones, supported by crisp, refreshing acidity and a clean, elegant finish.

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

