



## 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 PIROSMANI ROSÉ

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: Kondoli Vineyards

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Grape yield: 8-10 ton/hectare

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Varietal composition: Saperavi 100%

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Wine type: Rosé medium dry

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Alcohol by volume: 12.5%

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Residual sugar & Total acidity: 4-18 g/l; 5.5 g/l

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Nutrition Facts (per 100ml): 324 kJ/77 kcal; Contains Sulfites

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## VINIFICATION

Saperavi grapes are hand-picked at the optimum of their maturity in the middle of September. Softly de-stemmed and crushed, they are cooled down to 4°C and macerated on skins for 8-10 hours. Then the juice is drained and settled. The fermentation proceeded at controlled temperature of 15-18°C in stainless steel tanks, using selected yeast strains. When the fermenting juice reaches optimum sugar and acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

## TASTING NOTES

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Color: Light pink.

Aromas: Dominating aromas of forest berries and strawberries.

Palate: The taste is soft and mild, prevailed with different red berries and cherry. The lively and fresh finish is well-balanced with light sweetness and sourness.

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

