



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

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 8-10 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red medium dry

Alcohol by volume: 12.5%

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

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



VINIFICATION

Grapes are hand-picked at the peak of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 28°C in stainless steel tanks. Wine is fermented using the cultural yeast strains. Skin and cap management is performed by délestage and remontage. When the juice reaches optimum balance of sugar and acidity, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine.

TASTING NOTES

Color: Intense ruby color with violet hue.

Aromas: Ripe blackberry and blackcurrant with the hints of prune.

Palate: Young and full- bodied, with dense sweet fruits, soft yet spicy with well-balanced blackberry finish.

Food Pairing: Serve with spicy pork dishes and cheese platter at a temperature of 14-16°C.