



## 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 QVEVRI RKATSITELI

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape source: 50% Kondoli Vineyards, 50% Tsinandali PDO

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Grape yield: 10-12 ton/hectare

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Varietal composition: Rkatsiteli 100%

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Wine type: Amber dry

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Alcohol by volume: 13.5%

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

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Nutrition Facts (per 100ml): 328 kJ/78 kcal; Contains Sulfites

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## VINIFICATION

Rkatsiteli grapes are hand-picked at the optimum of their maturity in the second decade of September. After soft de-stemming without crushing, grapes are transferred to Qvevri for fermentation. The process lasts for about 3 weeks, followed by the malolactic fermentation. Later the Qvevris are refilled, sealed and left untouched for 3-month long skin maceration process. In Spring clarified wine is transferred to the stainless steel tanks for few months, followed by bottling.

## TASTING NOTES

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**Color:** Light amber with orange hints.

**Aromas:** Nose is intense, with aromas of white fruits and fine herbaceous flavors.

**Palate:** Mouth is complex and mineral, finishing on herbal aromas and fresh tannins.

**Food Pairing:** Serve with salads, grilled white meat and fish at a temperature of 11-13°C.