



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 SAPERAVI

Winegrowing region: Kakheti

Climate type: Moderate continental

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

Grape yield: 10-11 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red dry

Alcohol by volume: 13.5%

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

Nutrition Facts (per 100ml): 329 kJ/79 kcal; Contains Sulfites

VINIFICATION

Saperavi 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 6-month long skin maceration process. In Spring clarified wine is transferred to the stainless steel tanks for few months, followed by bottling.

TASTING NOTES

Color: Deep red color with dark purple hints.

Aromas: Nose is intense, offering aromas of fresh, ripe red fruits and minty flavors.

Palate: Mouth is soft and juicy, finishing on sweet spices and young tannins as a result of traditional skin maceration in Qvevri.

Food Pairing: Serve with grilled vegetables and meat, as well as with matured cheeses at a temperature of 16-18°C.

