



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 RKATSITELI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: 30 % Kondoli Vineyards, 70% from North-West of Kakheti

Grape yield: 9-12 ton/hectare

Varietal composition: Rkatsiteli 100%

Wine type: White dry

Alcohol by volume: 12.5%

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

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

VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Softly de-stemmed, they are cooled down to t 4-6°C and then gently pressed in the pneumatic press. Later, the settled and clear juice starts fermenting slowly at precisely controlled temperature of 15-18°C in stainless steel tanks. After the completion of fermentation, wine is racked to another tank for further refinement. Marani Rkatsiteli is usually bottled within the few month after the vintage.

TASTING NOTES

Color: Crystal bright straw color

Aromas: Full of fine fruity bouquet, dominated by apple and melon.

Palate: Repeating the aroma profile of the nose, taste is fresh and harmonious.

Food Pairing: Serve with fresh fish and starters at a temperature of 8-10°C.

