



## 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-CHARDONNAY

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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: 9-12 ton/hectare

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Varietal composition: Rkatsiteli 70%, Chardonnay 30%

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Wine type: White 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

Selected grapes of two varieties from our Kondoli Vineyards are separately hand-harvested at the optimum of their maturity. Soft de-stemmed grapes are cooled down to 4-6°C and then gently pressed in the pneumatic press. Later, fermentation starts slowly at precisely controlled temperature of 15-18°C in stainless steel tanks. The final blend is made after 3-4 months of separate aging. Minimal filtration and bottling completes the process.

## TASTING NOTES

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Color: Straw hue.

Aromas: Showcasing intense white fruit aromas with grilled hazelnut notes.

Palate: The mouth opens with delicate and fresh minty attack, which turns into a sweet creamy mid-palate and a lingering aftertaste.

Food Pairing: Serve with poultry and seafood at a temperature of 8-10°C.