



## 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 SAPERAVI

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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: 8-10 ton/hectare

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Varietal composition: Saperavi 100%

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Wine type: Red 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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Cellaring: Enjoy now, but will benefit by few years of aging

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## VINIFICATION

Grapes are hand-picked at the optimum of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 23-28°C in stainless steel tanks using selected yeast strains. Color and body extraction is managed by délestage and remontage. After 8-10 days of maceration, the wine is racked clean, transferred for malolactic fermentation and aged in stainless steel tanks. Small part of the wine is aged in French oak barrels for 3-4 months, to add wine extra dimension and complexity derived from fine oak.

## TASTING NOTES

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Color: Dark red color with a purple hue.

Aromas: Full of woodland berry fruit and cherry on the nose.

Palate: The taste is well balanced with same fruits, spicy notes and lingers into firm finish.

Food Pairing: Serve with grilled meat dishes and aged cheeses at a temperature of 16-18°C.

