



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 ROSÉ

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 8-10 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Rosé dry

Alcohol by volume: 12.5%

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

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

VINIFICATION

Saperavi grapes are hand-picked at the optimum of their maturity in the middle of September. Softly de-stemmed and crushed, they are cooled down to 4°C and macerated on skins for 8-10 hours. Then the juice is drained and settled. The fermentation proceeded at controlled temperature of 15-18°C in stainless steel tanks, using selected yeast strains. After the fermentation is complete, the wine is racked clean to another tank for further refinement and aging. First lots of Marani Saperavi Rosé are bottled between February and April.

TASTING NOTES

Color: Light pink.

Aromas: Full of intense ripe peach and lively raspberry attack.

Palate: Repeating the nose, palate reveals pomegranate notes, followed by a lingering rose petal finish.

Food Pairing: Serve as an aperitif chilled or on rocks, with lightly spiced dishes and cheese at a temperature of 8-10°C.

