



MARANI VEGAN WINE COLLECTION

This series opens a new chapter in Georgian winemaking — a path towards greater purity, conscientious winemaking, and modern elegance. Each wine reflects MARANI's respect for nature and passion for creating clean, balanced, and expressive wines.

MARANI SAPERAVI VEGAN

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: Kondoli Vineyards

Grape yield: 9-12 ton/hectare

Varietal composition: Saperavi 100%

Wine type: Red 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

Selected Saperavi grapes from Kondoli Vineyards are hand-harvested at the early stage of maturity. The grapes are softly destemmed and gently crushed before fermentation. The must and skins are cooled to 6–8°C for a short pre-fermentation maceration. Fermentation proceeds in stainless steel tanks at a controlled temperature of 22–26°C, with daily pump-overs to ensure balanced extraction of color and tannins. After completion of fermentation, the wine undergoes full malolactic fermentation. Clarification, stabilization, filtration, and bottling are carried out using plant- or mineral-based fining agents only, with all materials fully compliant with vegan requirements.

TASTING NOTES

Color: Deep ruby red with vivid purple reflections.

Aromas: The nose reveals ripe blackberry, black cherry, and plum, supported by subtle spice and mineral undertones.

Palate: Full and well-structured, showing juicy dark berry fruit and fine, supple tannins, balanced by fresh acidity and a clean, persistent finish.

Food Pairing: Excellent with grilled meats, roasted lamb, hearty stews, and aged cheeses, served at 17–19°C.

