



## MARANI SPARKLING WINES

*Ranging from brut to medium-sweet, these seven types of white, rosé and red sparkling wines bring out distinctive fruity aromas on the palate and are perfect complement to any type of celebration.*

### MARANI PREMIUM MEDIUM SWEET

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Winegrowing region: Kakheti

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Climate type: Moderate continental

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Grape yield: 8-10 ton/hectare

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Varietal composition: Saperavi

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Wine type: Red medium sweet sparkling wine

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Alcohol by volume: 12%

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Residual sugar & Total acidity: 40-50 g/l; 5.5 g/l

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Nutrition Facts (per 100ml): 366 kJ/87 kcal; Contains Sulfites

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### VINIFICATION

After gentle destemming and crushing of our carefully selected Saperavi grapes, the resulting must undergoes primary fermentation in special tanks at a controlled temperature of 23-28°C. This approximately two-week long fermentation results in what we refer to as the "base wine". The base wine then remains in the tank for about a month for further clarification and refinement. We then move to the "sparkling process", where the base wine from the first fermentation undergoes a secondary fermentation using the Charmat method. To initiate this process, we add natural yeast and a precisely measured amount of grape juice into special pressure tanks. This sparkling fermentation lasts up to one month, during which the yeast converts the sugar into alcohol and carbon dioxide. The latter is trapped in the wine, creating the effervescent bubbles known as "perlage". The final stage is bottling, conducted on a specialized bottling line to ensure the carbon dioxide is securely contained within the bottle. Every step of this intricate process is meticulously performed in-house, guaranteeing the highest quality of our sparkling wine.

### TASTING NOTES

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Color: Deep red with purple hints.

Aromas: Exposes sweet flavors of candied red berries.

Palate: Palate is lightly fizzy, dominated by the sweet notes of raspberry and blackberry flavors.

Food Pairing: Cheese board, desserts at a temperature of 5-7°C.

