



## 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 ROSÉ BRUT

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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, Alexandrouli, Malbec

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Wine type: Rosé brut sparkling wine

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Alcohol by volume: 12.5%

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Residual sugar & Total acidity: 6-12 g/l; 5.5 g/l

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Nutrition Facts (per 100ml): 321 kJ/77 kcal; Contains Sulfites

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### VINIFICATION

Our carefully selected Saperavi grapes, along with a small addition of other local red varieties, undergo gentle destemming and light crushing of the berries. The resulting must is kept in a stainless steel tank for a few hours to allow the juice to be dyed by the pigments in the grape skins. Once the juice attains the desired pink color, it is racked clean and transferred to another tank for settling. This is followed by the initial alcoholic fermentation at a controlled temperature of 13-14°C. This month-long fermentation helps retain the aromatic compounds, resulting in what we refer to as the "base rosé wine." 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: Pale gold with green highlights.

Aromas: The nose shows extensive red berry fruit aromas, with a light touch of herbal notes due to prolonged aging on lees.

Palate: Repeating the fruity aroma profile, palate is enhanced by the long play of fine bubbles.

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