



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 MEDIUM SWEET

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape yield: 8-10 ton/hectare

Varietal composition: Saperavi, Alexandrouli, Malbec

Wine type: Rosé medium sweet sparkling wine

Alcohol by volume: 11.5%

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

Nutrition Facts (per 100ml): 365 kJ/87 kcal; Contains Sulfites

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

Color: Pale salmon color with fine bubbles.

Aromas: Exposes intense flavors of sweet red berries and vineyard peach.

Palate: Balanced sweetness and complex texture repeat the aroma profile, which is followed by a lingering aftertaste.

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