



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 WHITE BRUT

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape yield: 8-10 ton/hectare

Varietal composition: Mtsvane, Kisi, Rkatsiteli

Wine type: White brut sparkling wine

Alcohol by volume: 12.5%

Residual sugar & Total acidity: 6-12 g/l; 5 g/l

Nutrition Facts (per 100ml): 320 kJ/77 kcal; Contains Sulfites

VINIFICATION

The carefully selected Mtsvane grapes, along with a small addition of other white varieties, undergo gentle pressing in a pneumatic press under an inert gas atmosphere. This process ensures that the organoleptic properties of the grapes are preserved and transferred to the free-run juice with minimal alteration. Following a settling phase, the juice undergoes its 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 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 gold with green highlights.

Aromas: The nose is intense with various fruits, accompanied by subtle 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.