



REGIONAL RANGE

The MARANI regional range expresses the colorful personality and diversity of Kakheti traditional wines, which have been adored for centuries by wine lovers. They are young, fresh and redolent, spotlighting the regional character and our determination to reflect the best of Kakheti terroir and Alazani River Valley in particular.

MARANI TBILISURI

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape source: 50% Kondoli Vineyards, 50% from North-West Kakheti

Grape yield: 9-12 ton/hectare

Varietal composition: Rkatsiteli 100%

Wine type: White medium dry

Alcohol by volume: 12%

Residual sugar & Total acidity: 4-18 g/l; 5 g/l

Nutrition Facts (per 100ml): 323 kJ/77 kcal; Contains Sulfites

VINIFICATION

Grapes are hand-picked at the optimum of their maturity in September. After de-stemming carefully, they are cooled down to 4-6 °C and then gently pressed in the pneumatic press. Later, the settled and clear juice starts fermenting slowly at precisely controlled temperature of 15-18°C in stainless steel tanks. When the fermenting juice reaches optimum sugar and acidity balance, fermentation is stopped by cooling, in order to retain the natural sweetness and freshness of the wine. Marani Tbilisuri is usually bottled within few months after the vintage.

TASTING NOTES

Color: Pale straw.

Aromas: Fresh nose, full of fruity undertones.

Palate: Exclusive balance of light sweetness and sourness results in a mild and crisp aftertaste.

Food Pairing: Serve with green salads and vegetarian dishes at a temperature of 8-10°C.

