



## TABLE RANGE

*TELAVURI wines from MARANI Table Range are specifically crafted to meet the criteria of everyday wines, which are usually consumed at conventional feasts and traditional Kakhetian Supras, to perfectly complement the diversity of local food, ranging from spicy beans soup to meat grilled over grape vine coal.*

## MARANI TELAVURI RED DRY

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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: Local white grapes, predominantly Saperavi

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Wine type: Red dry

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Alcohol by volume: 12.5%

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

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Nutrition Facts (per 100ml): 305 kJ/73 kcal; Contains Sulfites

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## VINIFICATION

Grapes are harvested at the peak of their maturity. Soft de-stemming and crushing is followed by fermentation at controlled temperature of 25-28°C, which is complemented by aging in stainless steel tanks and bottles at the optimum temperature.

The symbols on the Telavuri labels are inspired by artifacts of cultural heritage discovered during archaeological excavations around Georgia. These items are a glimpse into the lives of our ancestors, who have been cultivating vines and crafting wines in Georgia for 8000 years, making the region the birthplace of winemaking.

## TASTING NOTES

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Dark ruby colored wine, presenting a harmonious velvety mouthfeel.

**Food Pairing:** Serve with all types of grilled meat, especially pork and beef at a temperature of 16-18°C.

