



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 WHITE DRY

Winegrowing region: Kakheti

Climate type: Moderate continental

Grape yield: 9-12 ton/hectare

Varietal composition: Local white grapes, predominantly Rkatsiteli

Wine type: White dry

Alcohol by volume: 12.5%

Residual sugar & Total acidity: <4 g/l; 4.5 g/l

Nutrition Facts (per 100ml): 309 kJ/73 kcal; Contains Sulfites

VINIFICATION

In the first decade of September grapes are harvested at the peak of their maturity. After soft de-stemming they were gently pressed in a pneumatic press. Fermentation takes place in stainless steel tanks at controlled temperature of 16-18°C for 3-4 weeks, which is followed by further refinement in the stainless steel reservoirs.

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

Light straw-colored wine with a crisp, inviting nose, highlighting hints of yellow fruits on the palate.

Food Pairing: Serve with traditional lamb and veal dishes, as well as with poultry and vegetable salads at a temperature of 8-12°C.