



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 TSOLIKAURI

Winegrowing region: Imereti

Climate type: Moderate continental

Grape source: Zestafoni and Terjola districts

Grape yield: 9-12 ton/hectare

Varietal composition: Tsolikauri 100%

Wine type: White dry

Alcohol by volume: 12.5%

Residual sugar & Total acidity: <4 g/l; 6 g/l

Nutrition Facts (per 100ml): 306 kJ/73 kcal; Contains Sulfites

VINIFICATION

Grapes are hand-picked at the optimum of their maturity. 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. After the fermentation is complete, the wine is racked to another tank for further refinement. Marani Tsolikauri is usually bottled within a few months after the vintage.

TASTING NOTES

Color: Light golden with greenish tinge.

Aromas: Prevailing aromas of white and yellow fruits.

Palate: Taste is lively and crisp, fresh and fruity with multiple fruit palette, dominated by banana, pear and apples. The finish is long and persistent, accompanied by different spices and cinnamon.

Food Pairing: Serve with grilled fish and salads at a temperature of 8-10°C.

