



APPELLATION RANGE

MARANI wines from Georgian Protected Designations of Origin (PDO) such as Tsinandali, Mukuzani, Kindzmarauli, Akhasheni, Napareuli, Tvishi, Khvanchkara and Kvareli highlight the compound synergy of local land, soil and grapes, respect for traditions and our vision of their particular wine style.

MARANI TVISHI

Winegrowing region: Racha-Lechkhumi

Protected Designations of Origin (PDO): Tvishi

Climate type: Moderate continental

Grape yield: 8 ton/hectare

Varietal composition: Tsolikauri 100%

Wine type: White medium sweet

Alcohol by volume: 11%

Residual sugar & Total acidity: 35-45 g/l; 7 g/l

Nutrition Facts (per 100ml): 335 kJ/80 kcal; Contains Sulfites

VINIFICATION

Grapes are hand-picked at the optimum of their maturity at the end of October, beginning of November. Softly de-stemmed grapes 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°C in stainless steel tanks. When the fermenting juice reaches optimum balance of sugar and acidity, the process is stopped by cooling, in order to retain the natural sweetness and freshness of the wine. Afterwards wine is kept cold at around 0°C before bottling.

TASTING NOTES

Color: Light golden color with greenish reflection.

Aromas: Quince, pineapple and mint, with subtle scents of honeysuckle and apricot.

Palate: Beautifully fresh and zesty, with notes of quince and pear. The crisp and clean aftertaste once again brings back fruity and floral aromas.

Food Pairing: Serve as an aperitif, or with pates and various cheeses at a temperature of 7-9°C.

