

Representing Star Producers Globally,



Servicing Star Markets Locally



SAPERAVI, KAKHETI 2019

"Vaziani Company" LTD, Kakheti, Georgia

eCommerce # 388388 | 13.0% alc./vol. | \$15.35

Dark red colour. Developed bouquet with bright vanilla and red fruit tones: raspberry, currant and strawberry. Harmonious, soft, velvety, with berries notes, and perfectly balanced tannins.

History & Terroir:

Vaziani was founded in 1982 and modernized in 2012. Vaziani is the owner of 120 hectares of vineyards in Kakheti, in the center of Telavi.

Peacock is the symbol of the winery. According to a legend, French writer Alexandre Dumas, compared the opening of the peacock's tail to the taste sensations of Georgian wine: *"It opens up slowly and gently, you feel dazzling and pleasurable sensation and you want the feeling to last."*



Vinification:

Handpicked. Macerated on skins for 8 hours. Fermentation at controlled temperature ~26°C in stainless steel tanks. After 8-10 days of maceration, the wine is racked clean, transferred for malolactic fermentation in stainless steel tanks.

Variety: Saperavi 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for Satsivi, hot dishes and meats.