



BIO SAPERAVI

Classification	Red Dry Organic Wine
Variety of grapes	Saperavi (100%)
Viticulture region	Kakheti, Napareuli micro-zone
Vineyard	Terroir "Lazviani"
Vinification method	Full fermentation on the pulp
Aging	In French oak barrels for 6-8 months
Tasting notes	This dark pomegranate wine is characterized by the aromas of ripe cherries, blackberries, prunes and chocolate, with light tones of vanilla, tobacco and cloves. It is rich, harmonious and intense in taste, perfectly balanced, rich in velvety tannins, with a long aftertaste.
Food pairing	Grilled red meat, smoked meat, aged hard cheese
Alcohol	13%
Volume of the bottle	0.75L

