



KISI QVEVRI

Classification	Regional Qvevri Amber Dry Wine
Grape variety	Kisi (100%)
Cultivation region	Kakheti, Kakheti micro-zone
Vineyard	Terroir "Ardi"
Vinification method	Ancient Georgian traditional Qvevri wine-making method
Aging process	4-6 month skin contact into the Qvevri, pressed wine aged then in French oak barrels for 6 months
Tasting notes	This amber-colored wine has a savory character with aromas of pear and peach, well combined with tones of vanilla and toasted walnuts. Kisi Qvevri Iberiuli is full-bodied and has a harmonious, refined taste, with velvety tannins and a long aftertaste.
Food pairing	Grilled white meat, mushrooms, hard cheeses
Alcohol	13%
Volume of the bottle	0.75L

