

SHUMI
WINERY



ZIGU

AN EXCLUSIVE DRINK THAT HAS NO ANALOGUES IN THE WORLD.
CREATED ACCORDING TO THE SHUMI TECHNOLOGY (PATENT NO U 2022
2129 Y), ZIGU IS PRODUCED FROM MORE THAN 300 RARE, ESPECIALLY
FRAGRANT GRAPE VARIETIES GROWN IN IT. ALL COMPONENTS THAT
MAKE UP "ZIGU" ARE OF GRAPE ORIGIN.

Classification:
fortified, barrel-aged sweet wine

Category:
an exclusive drink of limited production

Grape Variety:
more than 300 rare, exceptionally aromatic varieties of grapes

Vinification method:
crushed grape pulp was fermented in Qvevri; an alcoholic mixture of Chacha and wine spirit is used to fortify the grape juice, which is enriched with biologically active substance of Saperavi pulp.

Aging process:
4-5 months in Qvevri and then at least 2 years in an oak barrel.

The dark garnet-colored wine is characterized by intense aromas of almonds, blackcurrants and cherries, which are brilliantly combined with tones of dried black plums and rosemary. It is full-bodied and characterized by a refined, harmonious and elegant taste, an excellent balance of velvety tannins and piquant spiciness, with pleasant sweetness and a long finish.

Alcohol: 19%

