



NAPAREULI

Classification	Red dry protected designation of wine origin
Grape variety	Saperavi (100%)
Cultivation region	Kakheti, Napareuli micro-zone
Vineyard	Terroir "Didkhure"
Vinification method	Full fermentation on the pulp
Aging process	In French oak barrels over 10 months
Tasting notes	The wine is dark ruby in color, has the aroma of ripe berries, prunes, violets and tobacco. It is full-bodied and has a harmonious, perfectly balanced taste with pleasant acidity and a long spicy aftertaste.
Food pairing	Grilled meat, smoked meat, aged hard cheese
Alcohol	13%
Volume of the bottle	0.75L

