



SAPERAVI

| | |
|-----------------------------|---|
| Classification | Regional red dry wine |
| Grape variety | Saperavi (100%) |
| Cultivation region | Kakheti, Napareuli micro-zone |
| Vineyard | Terroir "Satrabakho" |
| Vinification method | Full fermentation on the pulp |
| Aging process | In French oak barrels for 6-8 months |
| Tasting notes | This dark ruby wine has aromas of blackberries, cherries and black currants, with light tones of vanilla. It is characterized by a full body, piquant and perfectly balanced taste, with velvety tannins and a long aftertaste. |
| Food pairing | Grilled red meat, sausage, semi-hard cheeses |
| Alcohol | 13% |
| Volume of the bottle | 0.75L |

