



NAPAREULI

Classification: Red dry Protected Designation of Origin Wine

Grape variety: Saperavi 100%

Viticulture region: Kakheti, Napareuli micro-zone, terroir "Didkure"

Vinification method: Fermented into the stainless steel tank with full amount of hard parts of the grapes

Aging: 6 months in French oak barrels

Tasting notes: The dark ruby-colored wine has aromas of cherry, black plum and blackberries, well combined with tones of black pepper. It is harmonious and full-bodied, with soft and velvety tannins and a spicy long-lasting aftertaste

Food Pairing: Grilled pork, aged hard cheese, dark chocolate

Alcohol: 13%

Volume of the bottle: 0.75L

