



| Brand                                                |  | PERIANI                                                                                                                        |  |
|------------------------------------------------------|--|--------------------------------------------------------------------------------------------------------------------------------|--|
| Wine Name:                                           |  | Khikvi Qvevri Amber wine                                                                                                       |  |
| Vintage:                                             |  | 2022                                                                                                                           |  |
| Type:                                                |  | Dry Amber                                                                                                                      |  |
| Classification:                                      |  | Varietal                                                                                                                       |  |
| Varietal Composition:                                |  | 100% Khikhvi                                                                                                                   |  |
| Region:                                              |  | Kakheti, Georgia                                                                                                               |  |
| Vineyard Location:                                   |  | Village Vejini, Alazani Valley, Georgia                                                                                        |  |
| Viticulture Information                              |  |                                                                                                                                |  |
| Vineyard Size:                                       |  | 12 hectares of Vineyards                                                                                                       |  |
| Soil Type:                                           |  | Moderately carbonized dense clay loam                                                                                          |  |
| Altitude:                                            |  | 230 meters above sea level                                                                                                     |  |
| Vineyard Age:                                        |  | 2017                                                                                                                           |  |
| Harvest Date:                                        |  | 01-10 September                                                                                                                |  |
| Yield:                                               |  | 6-12 tones                                                                                                                     |  |
| Vinification                                         |  |                                                                                                                                |  |
| Fermentation:                                        |  | Qvevri (Clay vessels)                                                                                                          |  |
| Maceration:                                          |  | 6 months skin and stems contact                                                                                                |  |
| Aging:                                               |  | In bottle                                                                                                                      |  |
| Filtration:                                          |  | Light filtration                                                                                                               |  |
| Alcohol Content:                                     |  | 13%                                                                                                                            |  |
| Residual Sugar:                                      |  | 3.33 g/L                                                                                                                       |  |
| Acidity:                                             |  | 4.4 g/L                                                                                                                        |  |
| Wine Description                                     |  |                                                                                                                                |  |
| Color:                                               |  | Amber                                                                                                                          |  |
| Flavor:                                              |  | Pronounced variety aroma with a soft and harmonious flavor. Possesses all the properties characteristic of wine aged in Qvevri |  |
| Food Pairing                                         |  |                                                                                                                                |  |
| Recommended Pairings:                                |  | Blends seamlessly with poultry, fish, light cheese, and salads                                                                 |  |
| Storage Conditions                                   |  |                                                                                                                                |  |
| Storage:                                             |  | Store in a well-ventilated room, protected from direct sunlight                                                                |  |
| Temperature:                                         |  | +5°C to +18°C                                                                                                                  |  |
| Air Humidity:                                        |  | 70-85%                                                                                                                         |  |
| Shelf Life:                                          |  | Indefinite if storage conditions are met                                                                                       |  |
| Certifications:                                      |  | Green Caucasus Standard / EU and Switzerland FOAG Equivalent (transitional to organic)                                         |  |
| Environmental Commitment                             |  |                                                                                                                                |  |
| Energy:                                              |  | Actively transitioning to solar renewable energy                                                                               |  |
| Practices:                                           |  | Utilizes bio-organic methods for sustainable production                                                                        |  |
| Initiatives:                                         |  | Implements ISO and HACCP quality standards; committed to ongoing environmental initiatives                                     |  |
| International Wine Awards                            |  |                                                                                                                                |  |
| Asia Wine Trophy 2024                                |  | 🏆 Asia Gold – Khikhvi Qvevri 2022                                                                                              |  |
| Decanter World Wine Awards 2025                      |  | 🏆 Silver – Khikhvi Qvevri 2022 (Dry Amber)                                                                                     |  |
| 36th Grand International Wine Award MUNDUS VINI 2025 |  | 🏆 Gold – Khikhvi Qvevri 2022 (Dry Amber)                                                                                       |  |
| International Qvevri Wine Competition 2024           |  | 🏆 Silver – Khikhvi Qvevri 2022                                                                                                 |  |
| The Qvevri Wine Hunter 2025                          |  | 🏆 Bronze – Khikhvi Qvevri 2022 (Amber Dry)                                                                                     |  |
| 15th Georgia International Wine Award 2025           |  | 🏆 Bronze – Khikhvi Qvevri 2022 (Amber Dry Qvevri)                                                                              |  |