



Brand	PERIANI
Wine Name:	Saperavi Qvevri Dry Red Wine
Vintage:	2022
Type:	Dry White
Classification:	Varietal
Varietal Composition:	100% Rkatsiteli
Region:	Kakheti, Georgia
Vineyard Location:	Village Vejini, Alazani Valley, Georgia
Viticulture Information	
Vineyard Size:	5 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:	15.5%
Residual Sugar:	5.5 g/L
Acidity:	7.1 g/L
Wine Description	
Color:	Red
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 roast meat and aged cheese
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	
Decanter World Wine Awards 2025	🏆 Silver – Saperavi Qvevri 2022 (Red Dry)
Grand International Wine Award MUNDUS VINI 2025	🏆 Silver – Saperavi Qvevri 2022 (Red Dry)
15th Georgia International Wine Award 2025	🏆 Silver – Saperavi Qvevri 2022 (Red Dry Qvevri)
International Qvevri Wine Competition 2024	🏆 Bronze – Saperavi Qvevri 2022