

**Pirosmani****Red Semi-Dry Wine****Vinification:** Stainless Steel**Region:** Kakheti**Grape Variety:** Saperavi**Alcohol:** 11.0%

Pirosmani wine is a Georgian wine named after the famous Georgian painter Niko Pirosmani.

Aromas: Pirosmani wine typically offers a rich bouquet of aromas, including notes of dark fruits like blackberries, plums, and cherries. You might also detect hints of dried fruits and sometimes a touch of floral or herbal notes.

Flavor Profile: The flavor profile of Pirosmani wine is often marked by its fruit-forward character. You can expect flavors of ripe black fruits, possibly with a touch of red fruitiness, as well as a subtle earthiness or minerality that reflects the unique terroir of Georgia.

Tannins: Pirosmani, often has pronounced tannins, which contribute to its structure and age-worthiness. These tannins can add a certain grip or astringency to the wine, especially in young vintages.

Acidity: Pirosmani wine is known for its vibrant acidity, which provides freshness and balance to the wine. The acidity helps cut through the richness of the fruit and tannins, making it a good match for various foods.

Body: Quite full-bodied. It has a substantial presence on the palate, making it a good match for hearty dishes.

Length of Finish: Pirosmani wine often has a long and lingering finish, with the fruit and tannins leaving a lasting impression on the palate.