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**VAZIANI**

**VAZIANI COMPANY**



## GEORGIA

### *The Cradle of Wine*

Georgia – one of the ancient countries of the world with uninterrupted tradition of viticulture and winemaking – “Georgia – 8000 Vintages”



### ANCIENT QVEVRI

*A ceramic vessel for wine found in Didi Gora believed by scientists to be an ancestor of the Qvevri which deserves the greatest attention. Currently, it is exhibited in the National Museum of Georgia and is considered the world's oldest wine vessels.*

### GRAPE PIPS

Georgia is among the oldest places of the world where the domestication of the grape vine started and the earliest “wine culture” in the world emerged.

## OUR HISTORY

*Established in 1982 and significantly modernized in 2012, Vaziani Winery is a proud inheritor of Georgia's rich winemaking heritage. Founded upon the legacy of Telavi Winery No.1, it stands as a testament to the enduring traditions of Georgian winemaking.*

*Our winery, updated in 2012, boasts the latest Italian equipment and stainless steel tanks, ensuring that we uphold the highest standards of winemaking excellence.*

*What sets us apart is our commitment to a fully integrated production process, meticulously overseeing every step from grape selection to the creation of the final product. This holistic approach allows us to deliver wines that consistently meet the ISO 22000-2015 international standards.*

*At Vaziani Winery, we blend tradition with modernity to craft exceptional wines that embody the essence of Georgia's winemaking legacy.*





## AWARDS

*Vaziani Wines have consistently earned acclaim and recognition on both the international and local stages, attaining numerous prestigious awards and medals at renowned wine competitions and exhibitions. Our wines have been honored with Diamond and Platinum trophies, as well as Double Gold, Gold, Silver, and Bronze medals. Notably, some of our wines have been distinguished as the very best in their respective competitions, a testament to the exceptional quality we consistently deliver.*

## COMPETITIONS

*Decanter Asia Wine Awards, Decanter World Wine Awards, Sakura – Japan Women's Wine Awards, China Wine & Spirits Awards, Citadelle Du Vin, Mundus Vini International Competition, Japan Wine Challenge, Calicja Vitis, Qvevri International Competition, etc.*



# VAZIANI COMPANY CLASSIC WINES

*Vaziani Company not only crafts wine through traditional methods but also produces classic wines employing state-of-the-art winemaking technologies.*

## WHITE WINE



## RED WINE





# TSINANDALI

*PDO*

*Dry White Wine*

*Grape: 80% Rkatsiteli, 20% Kakhuri Mtsvane*

*Origin: Tsinandali Microzone,  
Kakheti region, Georgia*

*This PDO Dry White Wine hails from the renowned Kakheti region's Tsinandali microzone in Georgia. Comprising 80% Rkatsiteli and 20% Kakhuri Mtsvane grapes, it's a harmonious blend that embodies tradition. In your glass, you'll find a radiant golden elixir, rich in heritage.*

*Serve it between 8-12°C to enhance your experience. It pairs beautifully with salads, white meat, fish, and cheese, offering a taste of Georgian winemaking's timeless elegance.*



# RKATSITELI

*Dry White Wine*

*Grape: Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Experience the essence of Georgia's Kakheti Region with our Rkatsiteli Dry White Wine. Crafted exclusively from Rkatsiteli grapes, it's a pure expression of this distinguished varietal. In your glass, it gleams like liquid sunlight, a tribute to its Georgian heritage.*

*To fully appreciate its charm, serve it between 8-12°C. This wine harmonizes beautifully with salads, white meat, fish, and cheese, making every sip a journey through Georgian winemaking tradition.*





# KISI

*Dry White Wine*

*Grape: Kisi*

*Origin: Kakheti region, Georgia*

*Straight from Georgia's Kakheti region comes our exquisite Kisi wine, crafted exclusively from the Kisi grape.*

*In your glass, it shimmers with the essence of this unique terroir.*

*For an enhanced experience, serve it at a temperature of 8-12°C. Kisi is the perfect companion for salads, white meat, fish, and cheese a wine that elevates every moment.*



# MTSVANE-KHIKHVI

*Dry White Wine*

*Grape: 50% Mtsvane, 50% Khikhvi*

*Origin: Kakheti region, Georgia*

*Straight from the heart of Kakheti region emerges our Mtsvane-Khikhvi Dry White Wine. This exceptional blend combines 50% Mtsvane and 50% Khikhvi grapes, creating a harmonious expression of Georgian winemaking. In your glass, it shines like a golden gem, reflecting the unique terroir of its origin.*

*To enhance your experience, serve it between 8-12°C. Mtsvane-Khikhvi complements salads, white meat, fish, and cheese, making every meal a celebration of Georgian tradition.*





# TSITSKA

*Dry White Wine*

*Grape: Tsitska*

*Origin: Kakheti region, Georgia*

*From the heart of Kakheti region comes our exquisite Tsitska Dry White Wine.*

*Crafted exclusively from the Tsitska grape, it's a true embodiment of Georgian winemaking. In your glass, it glows with the radiance of the sun, capturing the unique terroir of its origin.*

*For an enhanced experience, serve it between 8-12°C. Tsitska pairs perfectly with salads, white meat, fish, and cheese, transforming each meal into a celebration of Georgia's rich winemaking heritage.*



# KRAKHUNA

*Dry White Wine*

*Grape: Krakhuna*

*Origin: Kakheti region, Georgia*

*Transport your senses to the Kakheti region in Georgia with our Krakhuna Dry White Wine. Made exclusively from the Krakhuna grape, it's a pure expression of Georgian tradition. It radiates with a golden glow, echoing the essence of its terroir.*

*To fully appreciate its charm, serve it between 8-12°C. This wine is a delightful companion for salads, white meat, fish, and cheese - an invitation to savor the timeless elegance of Georgian winemaking.*







# CHARDONNAY

*Dry White Wine*

*Grape: Chardonnay*

*Origin: Kakheti region, Georgia*

*From the heart of Georgia's Kakheti region emerges our exquisite Chardonnay Dry White Wine. Born solely from the Chardonnay grape, it encapsulates the very essence of Georgian winemaking.*

*In your glass, it shimmers like liquid gold, a radiant reflection of its terroir.*

*To heighten your experience, serve it between 8-12°C. Chardonnay effortlessly complements salads, white meat, fish, and cheese, transforming every meal into a celebration of Georgian winemaking's timeless allure.*

# PIROSMANI

*Semi-dry White Wine*

*Grape: Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Pirosmani, from Georgia's Kakheti Region, is a Semi-dry White Wine made solely from the Rkatsiteli grape. It's a celebration of Georgian winemaking tradition. In your glass, it shines with the spirit of the region, reflecting its unique terroir.*

*To elevate your experience, serve it at a temperature of 8-12°C. Pirosmani complements salads, fruits, and desserts, bringing a touch of Georgian heritage to every occasion.*



# ALAZANI VALLEY

*Semi-sweet White Wine*

*Grape: Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Experience the heart of Georgia's Kakheti Region through Alazani Valley, a Semi-sweet White Wine born exclusively from the Rkatsiteli grape. In your glass, it gleams with the spirit of Rkatsiteli.*

*To elevate your experience, serve it between 8-12°C. Alazani Valley effortlessly pairs with cheese, fruits, and desserts, adding a hint of sweetness and a dash of tradition to every gathering.*





# MUKUZANI

*PDO*

*Dry Red Wine*

*Grape: Saperavi*

*Origin: Mukuzani microzone,  
Kakheti Region, Georgia*

*Red Dry Wine Mukuzani hailing from Mukuzani Microzone, Kakheti, is a living testament to the region's winemaking heritage. In your glass, it reveals a deep, inviting garnet robe. The aroma is a harmonious blend of ripe red fruits, dark plums, and a gentle whisper of oak, promising an unforgettable sensory experience. On the palate, Mukuzani is an embodiment of grace and strength.*

*Pairs perfectly with hearty cuisine, grilled meats, and aged cheeses. Enjoy it at its peak between 16-18°C.*



# SAPERAVI

*Dry Red Wine*

*Grape: Saperavi*

*Origin: Kakheti Region, Georgia*

*This Red Dry Wine, crafted exclusively from the Saperavi grape, captures the essence of this renowned region. It unveils a deep crimson hue, an invitation to a sensory journey. The aroma is a captivating medley of dark berries, black currants, and subtle hints of spice, promising a symphony of flavors. On the palate, Saperavi 2022 is a harmonious blend of bold and elegant. Robust tannins provide structure, while a velvety texture lingers, leaving an enduring, memorable finish.*

*Enjoy it at its best between 16-18°C, and pair with steak and cheese.*



# PIROSMANI

*Semi-dry Red Wine*

*Grape: 100% Saperavi*

*Origin: Kakheti Region, Georgia*

*Pirosmani semi-dry red wine, embodies excellence. Crafted from the revered Saperavi grape, it presents a deep crimson allure, a tribute to Kakheti, Georgia. The aroma is a captivating blend of dark berries, plums, and a touch of spice, inviting a journey through flavor. On the palate, Pirosmani offers a harmonious blend of sweetness and refinement.*

*Serve it slightly chilled at 14-16°C. Pair it with grilled meats, hearty stews, or aged cheeses for an exceptional dining experience.*





# AKHASHENI

*PDO*

*Semi-sweet Red Wine*

*Grape: Saperavi*

*Region: Akhasheni Microzone,  
Kakheti Region, Georgia*

*Akhasheni wine is a renowned Georgian red wine that hails from the Akhasheni microzone. This wine is traditionally made from the Saperavi grape variety, which is indigenous to Georgia and known for its deep, dark color and rich flavor profile. It offers a complex bouquet of blackberries, cherries, and plums, complemented by earthy undertones and a touch of spice.*

*On the palate, Akhasheni wine is full-bodied and robust, with well-structured tannins*

*Serve it slightly chilled at 14-16°C. Pair it with grilled or roasted red meats or aged cheeses for an exceptional dining experience.*



# KINDZMARAULI

*PDO*

*Semi-sweet Red Wine*

*Grape: Saperavi*

*Origin: Kindzmarauli Microzone,  
Kakheti Region, Georgia*

*Kindzmarauli a semi-sweet wine from Kindzmarauli Microzone, Kakheti is a symphony of flavors. Its rich garnet color invites you in. The aroma blends ripe red berries, cherries, and a touch of spice. The palate offers sweet sophistication with a velvety finish.*

*Enjoy it slightly chilled at 12-14°C, and pair with desserts, fruits, or cheeses to enhance the experience.*



# KHVANCHKARA

*PDO*

*Semi-sweet Red Wine*

*Grape: 85% Alexandrouli,  
15% Mujuretuli*

*Origin: Khvanchkara Microzone,  
Racha Region, Georgia*

*Khvanchkara, a semi-sweet wine from Racha, Georgia, is a delightful discovery. Its ruby-red shade mirrors the region's beauty. Aromas of red berries, cherries, and subtle violets enchant the senses. On the palate, it's sweet elegance.*

*Serve it slightly chilled at 14-16°C and pair it with desserts, dark chocolate, or spicy dishes for a delightful experience.*





# ALAZANI VALLEY

*Semi-sweet Red Wine*

*Grape: Saperavi*

*Origin: Kakheti Region, Georgia*

*Our semi-sweet red wine, is a delightful choice from Georgia's Kakheti region. Its inviting ruby-red hue captures the essence of Saperavi grape. The aroma is a harmonious blend of red berries, plums, and a hint of spice. It offers a perfect balance of sweetness and finesse.*

*Enjoy it slightly chilled at 14-16°C, making it an ideal companion for hearty dishes, grilled meats, and aged cheeses. Savor the sweet moments it adds to your culinary experiences.*





## VAZIANI ROSÉ

*Semi-dry Rose Wine*

*Grape: Merlot, Cabernet Sauvignon, Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Vaziani Rosé, a semi-dry rose wine, marries Merlot, Cabernet Sauvignon, Rkatsiteli grapes, capturing the essence of Kakheti, Georgia. Its delicate pink hue welcomes you while the aroma dances with red berries, citrus, and a hint of florals. On the palate, it balances sweetness and sophistication.*

*Serve Vaziani Rosé between 8-10°C with fresh salads, seafood, or fried fish to elevate your dining experience with a touch of elegance.*

# VAZIANI ROSÉ

*Dry Rosé Wine*

*Grape: Merlot, Cabernet Sauvignon,  
Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Vaziani Rosé is a dry rosé wine blended from  
Merlot, Cabernet Sauvignon, and Rkatsiteli.*

*It presents a refined aromatic profile,  
featuring fresh red berry notes  
complemented by delicate floral undertones.*

*On the palate, it is crisp, well-structured,  
and elegantly balanced, offering a  
sophisticated expression of  
its varietal composition.*

*Serve Vaziani Rosé between 10-12°C  
with seafood and fresh salads.*



# RKATSITELI

*Dry White Wine*

*Rkatsiteli*

*Origin: Kakheti Region, Georgia*

*Our wine matures gracefully in oak barrels for a period of six months, a testament to the art of patience and craftsmanship. In the glass, it presents a delicate light straw color, setting the stage for a sensory journey. It is a beautifully balanced wine adorned with tropical fruit notes, accompanied by subtle hints of vanilla and coconut, reminiscent of a tropical breeze. What truly distinguishes this wine is its fresh and elegant taste, inviting you to savor the harmonious blend of flavors that define it.*

*Pairs with: White meat and seafood.*

*Serve at: 10-12°C*





# SAPERAVI

*Dry Red Wine*

*Saperavi*

*Origin: Kakheti Region, Georgia*

*Our Saperavi Wine is aged patiently in oak barrels for six months. It showcases a deep ruby robe. The wine unfolds with a robust varietal aroma, where black currant and blackberry notes intermingle with the subtle embrace of vanilla, creating a captivating symphony. What truly distinguishes this wine is its velvety tannins that caress the palate, leaving an enduring, lingering aftertaste.*

*Pairs with: Meat dishes and vegetables*

*Serve at: 17-19°C.*



# SAPERAVI CABERNET SAUVIGNON

*Dry Red Wine*

*Saperavi 50% - Cabernet 50%*

*Origin: Kakheti Region, Georgia*

*Our Saperavi-Cabernet, lovingly matured in oak barrels for six months, presents a deep, inviting red hue—an embodiment of its character. This wine seamlessly blends the finest attributes of Cabernet Sauvignon and Saperavi, creating a unique and captivating symphony of flavors. On the palate, it offers a savory and harmonious experience, marked by a round, full-bodied profile that leaves an enduring aftertaste. Each sip is a journey through excellence, a testament to the art of winemaking.*

*Pairs with: Steak and mushrooms.*

*Serve at : 17-19°C.*



# MUKUZANI

*PDO*

*Dry Red Wine*

*Grape: Saperavi*

*Origin: Mukuzani microzone,  
Kakheti Region, Georgia*

*Red Dry Wine Mukuzani hailing from Mukuzani Microzone, Kakheti, is a living testament to the region's winemaking heritage. In your glass, it reveals a deep, inviting garnet robe. The aroma is a harmonious blend of ripe red fruits, dark plums, and a gentle whisper of oak, promising an unforgettable sensory experience. On the palate, Mukuzani is an embodiment of grace and strength.*

*Pairs perfectly with hearty cuisine, grilled meats, and aged cheeses. Enjoy it at its peak between 17-19°C.*



## CHACHA

*Chacha, our crystal clear grape brandy, embodies the strength and tradition of Georgia's finest spirits. Crafted from grape pomace, it carries the delicate aroma of the original grapes, a testament to its authenticity.*

*This spirited elixir boasts an expressive bouquet and a lingering aftertaste that resonates with connoisseurs. It harmonizes beautifully with Georgian classics like khinkali, ham, and marinades, making it a versatile choice for any occasion.*

*Whether sipped as an aperitif or enjoyed with a meal, Chacha is best served chilled, enhancing its flavors and providing a refreshing experience.*





# Makashvili Wine Cellar



*Step into the enchanting world of Makashvili Winery, where every sip of their qvevri wines carries a centuries-old tale. This winery's roots are intertwined with the illustrious Prince Makashvili family, whose vineyards yielded the finest grapes for crafting exceptional qvevri wines. Imagine being a distinguished guest in the Kakheti region, where you'd be welcomed with a glass of their exquisite vintage.*

*Makashvili Wine Cellar, now a cherished part of the Vaziani family, has a captivating origin story dating back to the late 15th century.*

*As the winery underwent extensive renovations in 2012 a remarkable discovery was made. Buried beneath the earth were over 120-year-old qvevri vessels, each holding whispers of bygone eras. Out of nearly 200 unearthed qvevris, only 39 could be tenderly brought back to life.*

*What truly sets Vaziani wines apart is their unwavering commitment to tradition. These wines are created with meticulous care, following the revered qvevri winemaking method in these century-old vessels. It's a limited production that captures the essence of history in every bottle.*

*The owners of Makashvili Winery proudly continue the legacy of the unique Makashvili Qvevri winemaking method, which has rightfully earned its place on the world stage. Their exceptional recognition is evidenced by a collection of prestigious awards and medals from international and local exhibitions and competitions, a testament to their unwavering dedication to the craft.*

*Makashvili Winery is more than a winery; it's a living, breathing piece of history that invites you to savor the past while toasting to the future.*



## RKATSITELI

*Dry Amber Wine*

*Variety: Rkatsiteli*

*Origin: Kakheti Region*

*Our wine is a tribute to the time-honored Kakhetian method, meticulously crafted in the revered Qvevri. Its striking dark straw hue is just a glimpse of the artistry within, boasting a complex bouquet with prominent citrus notes.*

*As you savor it, you'll experience a delightful crispness, rounded off by a hint of tannin on the palate. It's a symphony of flavors that captures the essence of tradition in every sip.*

*Pairs nicely with barbeque and grilled vegetables.*

*Serve at 12-14°C*



# KISI

*Dry Amber Wine*

*Variety: Kisi*

*Origin: Kakheti Region*

*Our wine is meticulously fashioned using the revered Kakhetian method, using Qvevri. Its radiant golden hue hints at the exquisite experience held within, where sweet peach and almond notes take the spotlight. This is a wine that embodies harmony and elegance, a delicate interplay of flavors that dance on the palate. Enhanced by a gentle presence of tannins, each sip is a pleasurable journey worth savoring.*

*Pairs nicely with fish, white meat and vegetables.*

*Serve at 12-14°C*







## MTSVANE

*Dry Amber Wine*

*Variety: Kakhuri Mtsvane*

*Origin: Kakheti Region*

*Crafted through the esteemed Kakhetian method within the timeless Qvevri, our wine showcases a rich golden hue. It delights with a diverse bouquet dominated by vibrant citrus notes. On the palate, it offers a fresh and velvety experience, a harmonious melody of flavors that pays tribute to tradition and elegance.*

*Pairs nicely with meat, vegetables and aged cheese.*

*Serve at 12-14°C*



# KHIKHVI

Dry Amber Wne  
Variety: Khikhvi  
Origin: Kakheti Region

*Khikhvi, a testament to Georgian winemaking tradition, is crafted using the time-honored Kakhetian method in Qvevri. This wine possesses a deep golden hue, reminiscent of the treasures it holds.*

*With notes of apricot, honey, and a delicate hint of nutmeg, Khikhvi offers a sensory journey that's as luscious as it is elegant. On the palate, it reveals a rounded, delectable character, inviting you to savor each sip as a celebration of tradition and flavor.*

*Pairs nicely with meat and vegetables.  
Serve at 12-14°C*







## KRAKHUNA

*Dry Amber Wine*

*Variety: Krakhuna*

*Origin: Kakheti Region*

*Crafted using the time-honored Kakhetian method in Qvevri, Krakhuna reveals a golden brilliance that hints at its exceptional character. This wine, born of the rare Krakhuna grape variety native to Imereti, boasts a distinctive aroma. On the palate, it unfolds as a fresh and harmonious masterpiece, inviting you to savor the unique flavors and traditions of this exceptional wine.*

*Pairs nicely with white meat and mushrooms.  
Serve at 12-14°C*

# TSITSKA

*Dry Amber Wine*

*Variety: Tsitska*

*Origin: Kakheti Region*

*Tsitska, a wine crafted through the esteemed Kakhetian method within the sanctity of the Qvevri, unveils a delicate, light golden hue, a testament to its refined nature. As an indigenous grape variety from the Imereti Region, Tsitska brings forth a fresh, crisp profile adorned with hints of ripe apple and pear. Each sip resonates with harmonious and pleasant notes, inviting you to relish the unique flavors and traditions that define this extraordinary wine.*

*Pairs nicely with fish and fresh salads.*

*Serve at 12-14°C*





# SAPERAVI

*Dry Red Wine*

*Variety: Saperavi*

*Origin: Kakheti Region*

*This Saperavi was meticulously crafted using the Kakhetian method in Qvevri. It presents itself in a captivating, dark ruby color. With dominant notes of black currant and blackberry, this wine unveils a rich and rounded character. Its velvety tannins and a lingering, enduring aftertaste make each sip a journey through the profound character of Saperavi.*

*Pairs with meat and vegetable dishes.*

*Serve at 17-19°C*



# CABERNET SAUVIGNON

*Dry Red Wine  
Variety: Cabernet Sauvignon  
Origin: Kakheti Region*

*Our Cabernet Sauvignon, meticulously crafted using the Kakhetian method in Qvevri, reveals a captivating dark ruby hue, a true reflection of its character. With a distinct varietal aroma that is unmistakably Cabernet Sauvignon, this wine offers a velvety and harmonious palate experience. Each sip invites you to savor the artistry of tradition and taste in every drop.*

*Pairs nicely with steak and mushrooms.  
Serve at 17-19°C*







# MONTEPULCIANO

*Dry Red Wine*

*Variety: Montepulciano*

*Origin: Kakheti Region*

*Our Montepulciano wine, lovingly crafted using the age-old Kakhetian method in Qvevri, presents a striking red hue, an ode to its rich heritage. With its quintessential varietal flavor, adorned with the luscious notes of blackberry and raspberry, this wine boasts a full-bodied character. Velvety tannins and a long-lasting aftertaste combine to create an extraordinary sipping experience, celebrating both tradition and taste.*

*Pairs nicely with meat, vegetables and aged cheese.*

*Serve at 17-19 °C*



