

Perte Du Caucase

GIUANI

SINCE 1894



About us

Georgia is one of the oldest wine regions in the world. The fertile valleys of the South Caucasus house the source of the cultivated grapevines and neolithic wine production, from over 8,000 years ago. Due to the many millennia of wine in Georgian history, and its key economical role, the traditions of its viticulture are entwined and inseparable with the country's national identity.

Giuaani Winery is located in the historic village of Manavi, the heartland of Georgian wine production in the Caucasus region of Kakheti, where our ancestors have produced wine for centuries. Giuaani Winery was built with the use of modern technological advances, while taking into account the old traditions such as using clay jugs (qvevri) to produce our unique amber wines.

The history of Giuaani wine began in 1894; as for the company Giuaani - it was founded in 2010. One of the main objectives of the company was to increase the level of Georgia's wine production. The goal was successfully achieved - the company managed to combine the old, traditional methods and modern technological advances in its final products. The Giuaani Winery is equipped with traditional pitchers, oak barrels, and ultra-modern equipment.

Giuaani Winery selects different grape varieties grown in the ancient village of Manavi, and then proceeds to produce wine using both traditional and modern methods. Giuaani's high-quality assortment of wines will satisfy customers with many varied tastes. Traditional Georgian wine flavors as well as modern, classic wines tastes and aromas are easily recognizable.

The company is focused on quality and its production capacity is limited, so it can offer its customers 400,000 bottles of superior wine each year. Both local and international experts are employed to ensure the highest quality of wine is produced. Our main goal is to improve our wines in such a way they become beloved, favorites and indispensable to all of our patrons.



Barrel Wines

Saperavi Barrel

Saperavi-Cabernet Sauvignon

Rkatsiteli Barrel

Manavi Barrel





Saperavi Barrel

Dry red wine;
The tannin wine is well-balanced with varietal aromas of vanilla, licorice roots and red fruits.
Aged in oak barrels for 9 months.

Saperavi-Cabernet Sauvignon

Dry red wine;
The full-bodied wine contains tannin and is balanced.
Is characterized by black pepper and spices. Aged in oak barrels for 6 months.

Manavi Barrel

Dry white wine;
The wine has aromas of honey, pear and peach.
Goes well with salads, cheese and seafood.
Aged in oak barrels for 4 months.

Rkatsiteli Barrel

Dry white wine;
The wine has aromas of spices and vanilla.
Recommended with salads, seafood. Aged in oak barrels for 6 months.

Qvevri Wines

Ojaleshi Qvevri

Saperavi Qvevri

Tavkveri Qvevri

Rose Cabernet-Tavkveri

Rkatsiteli Qvevri

Mtsvane Qvevri

Khikhvi Qvevri

Kisi Qvevri

Four Qvevris

Rkatsiteli-Mtsvane Qvevri



Tavkveri Qvevri

Dry red wine;
Is produced from specially selected Tavkveri grapes using Georgian traditional technology.

Saperavi Qvevri

Dry red wine;
Is produced from specially selected Saperavi grapes using Georgian traditional technology.

Ojaleshi Qvevri

Dry red wine;
Wine is velvety and balanced. Has rose aroma
Goes well with salads, white meats and cheese.

Rose Cabernet-Tavkveri

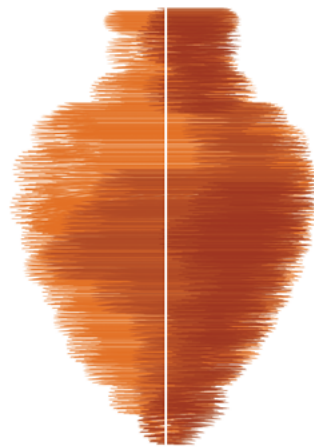
Dry rose wine;
Characterized by the taste of red fruits
such as raspberry and red currant.

Mtsvane Qvevri

Dry white wine;
The wine is light golden. Fermented in qvevri
for 3 months. Aged in barrels during 4 months.

Rkatsiteli Qvevri

Dry white wine;
The full-bodied wine is rich with tannins. Has
ripe fruits, dried fruits notes and a jam taste.



8000 YEARS AGED TRADITION
GEORGIAN QVEVRI WINE





Khikhvi Qvevri

Dry white wine;
The wine has an amber color. Fermented
and aged in qvevri during 6 months.

Kisi Qvevri

Dry white wine;
The amber wine is full-bodied and rich with tannins.
Characterized by ripe fruits, dried fruits and a jam taste.

Four Qvevris

Dry white wine;
The wine is produced using the traditional method from
specially selected Kisi, Khikhvi, Mtsvane and Rkatsiteli grapes.
Fermented in qvevri skin contact 6 months.

Rkatsiteli-Mtsvane Qvevri

Dry white wine;
The full-bodied wine is rich with tannins and is
characterized by ripe fruits and dried fruits notes.

Classical Wines

Ojaleshi

Saperavi

Saperavi Premium

GIUAANI Semi-dry Red

GIUAANI Semi-sweet Red

Rose Saperavi

Rose Cabernet-Saperavi

Manavi

Rkatsiteli

Tvishi

Rkatsiteli-Mtsvane

Semi-dry White

Semi-sweet White



Ojaleshi

Dry red wine;
The wine is well-balanced. Has rose aroma and goes well with salads, white meats and cheese.

Saperavi

Dry red wine;
The wine is characterized by taste of red fruits: sour cherries and prunes.



Saperavi Premium

Dry red wine;
The wine is aged in oak barrels for 6 months.
Characterized by the taste of red fruits:
sour cherries and prunes

Semi-dry Red

The wine is characterized by raspberry color. Is rich with cherry and blackberry aromas and has a velvety taste.

Semi-sweet Red

The raspberry color wine is rich with cherry and blackberry aromas. Has a velvety, long-lasting taste and is ideal then served with sweets.



Rose Saperavi

Semi-dry rose wine;
Light salmon color is characterized by strong
bouquet of berries and pleasant sweet flavor.

Rose Cabernet-Saperavi

Dry rose wine;
Is characterized by strong bouquet of berries and
melon flavor. Ideal as an aperitif in a hot season.

Manavi

Dry white wine;
Wine is characterized by crisp, fruity aromas of quince and pear.

Rkatsiteli

Dry white wine;
The wine captures a combination of white flowers and citrus. Goes well with poultry, seafood and cheese.

Tvishi

Semi-sweet white wine;
The wine is characterized by elegant and exquisite taste with long-lasting intense tropical fruit flavor.

Rkatsiteli-Mtsvane

Dry white wine;
The wine has aromas of exotic crisp fruits such as pineapple and lychee. Goes well with poultry, seafood and cheese.

Semi-dry White

Characterized by a straw color with clear notes of fruits and flowers. Has a velvety, long-lasting taste.

Semi-sweet White

Characterized by a straw color and clearly outlined peach tones, it possesses a velvety, long-lasting taste and is ideal when served with sweets.



Awards

Georgia, Tbilisi
"WinExpo" 2016

Grand Prix - Ojaleshi

Gold medals - Rkatsiteli Qvevri, Ojaleshi

Bronze medals - Mtsvane Qvevri, Manavi Barrel,
Manavi

"WinExpo" 2017

Gold Medal - Mtsvane Qvevri

Silver medals - Saperavi Barrel, Rkatsiteli Qvevri

Bronze medals - Manavi, Khikhvi Qvevri,
Kisi Qvevri, Saperavi Qvevri

Russia, Sochi

"Black Sea Winemaking Forum" 2016

The best white wine - Mtsvane Qvevri

Germany, Berlin

"Decanter Wein Trophy" 2016

Gold medals - Manavi, Saperavi-Cabernet

China, Hong Kong

"Decanter Asia Wine Awards" 2016

Silver medals - Rkatsiteli Qvevri, Saperavi Barrel

Italy, Bergamo

"Emozioni dal mondo: Merlot e Cabernet insieme 2016"

Gold medal - Saperavi Barrel

South Korea, Seoul

"Asia Wine Trophy" 2016

Gold medal - Mtsvane Qvevri

It is only a year since Giuaani takes active participation in the International wine contests and it has already been awarded with 24 medals.



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