

## **. ZEGAANI**

NUMBER OF REGISTRATION: 982

DATE OF REGISTRATION: 30/08/2022

AO: ZEGAANI

GOOD FOR WHICH REGISTRATION IS REQUIRED: Wine

NAME AND ADDRESS OF APPLICANT :NNLE – N(N)LE Zegaani; Village Zegaani, Gurjaani Region, Georgia

**1. NAME:** Zegaani

**2. ADDITIONAL SIGNS**

**3. TYPE, COLOR, AND BASIC REQUIREMENTS**

"Zegaani" is red dry qvevri bio-wine, and it shall to satisfy the following requirements:

- Color – dark pomegranate (dark red);
- Aroma and taste – full, velvet, having bouquet of spices (black pepper and cloves), balanced tannins, and tones of blackberry, black currant, and dry fruits (black plum);
- Volumetric spirit content – no less than 12 %;
- Concentration of finished extract mass – no less than 24 g/l;
- Sugar content – no more than 4 g/l;
- Titrated/Volatile acidity – no less than 5 g/l;
- Total mass concentration of sulfur dioxide – no more than 80,0 mg/l;
- Iron mass concentration – no more than 10 mg/l;
- Copper mass concentration – no more than 2 mg/l.

**4. SPECIFIC ZONE AVAILABLE AREAS:**

The micro-zone Zegaani is situated on the North-Eastern slope of Tsiv-Gombori Range. From the North it is bordered by Chermiskhevi, from the West and South-West – by irrigation channel running towards the South-East, crossing the road leading to St. George's Church. After 100 meters therefrom the boundary turns to the North-East, and at the mark of 387 m, it turns with right angle to the North-West parallel of irrigation channel, and is directed to Navistskali Ravine. After that, the border follows said ravine to the East to the railway, and then follows it to the North-West to Chermishkevi.

**5. GRAPE VARIETIES**

The wine Zegaani shall be produced only with the grapes of vine Saperavi cultivated in the micro-zone Zegaani, usage of other varieties is prohibited.

**6. VINEYARD CULTIVATION, SHAPE OF PRUNING, AND CARE:**

- Micro-zone Zegaani vineyards are situated on 400 -550 m above sea level.
- Density between the rows in the vineyards – 1-2.4 m;
- Density between the vines in the row – 1.0-1.5 m;
- Height of Stem – 70-90 cm;
- Shape of Pruning – one-sided or Georgian two-sided or free.

## **7. GRAPE RIPENESS, VINTAGE, TRANSPORTATION**

Sugar content intended for wine "Zegaani" production shall be no less than 21%, at the vintage;

Grapes transportation is permitted only with wooden or plastic boxes, with bodyworks made of stainless steel or painted with special color;

Usage of polyethylene packages and/or begs is not allowed;

The grapes shall be protected from dirtying at the transportation.

## **8. VINTAGE AND WINE HARVEST:**

Vintage on 1 ha vineyard shall be no more than 10 tons;

Wine harvest shall be no more than:

- 650 l – from 1 ton grapes;
- 6500 l – from 1 ha vineyard.

## **9. GRAPE PROCESSING, WINEMAKING AND BOTTLING:**

Grapes for producing the wine "Zegaani" shall be only from the vineyards cultivated in the micro-zone Zegaani. The time from vintage to crushing should not exceed 3 hours;

The wine "Zegaani" is made by complete alcoholic fermentation of must in the qvevri;

Only operations, materials and substances provided by the "Technical Regulations on the Definition of General Rules of Wine Production, Permitted Processes, Materials and List of Substances" of the Georgian Legislation №524 of 6.11.2018 is permissible to be applied at the production of the wine "Zegaani".

"Zegaani" is made by incomplete alcoholic fermentation of wild must.

The wine is aged in the qvevri for at least 20 months after its whole alcoholic fermentation, and then, it may be removed from the must – chacha;

Zegaani shall be represented on consumer market only packed in the consumer vessels.

Grapes processing, winemaking, and bottling shall be provided exclusively inside of the micro-zone Zegaani.

## **10. LINK BETWEEN EXCLUSIVE QUALITY, REPUTATION AND GEOGRAPHICAL AREA:**

**Climate** - the climate in the micro-zone is moderately humid, with hot summer and moderately cold winter. The formation of

weather in the micro-zone is caused by atmospheric processes developed in subtropical and moderate areas, and moved from the East and West longitudes. Air annual regular temperature is 12.5°C; at the warmest months – July, August – 23,7–23,5°C , and at the coldest – January – +1,1°C.

Sum of annual temperatures is 4120-3440°C.

Temperature stabile regular gradation up to 10°C begins in the first decade of April, in 5-50 cm soil depth.

First autumn frosts are expected at the end of November (November 27), and the last spring frosts – at March 24, in the micro-zone.

Saperavi buds blossom begins in mid-April, flowering – in late May, and grapes technical ripeness – in the second half of August.

The height of sun from the horizon varies between 70-600, during grape seed formation period, and 50-400 during grape ripening period for Zegaani latitude creating effective radiation regime for the vine on slight (2-3°) slopes inclined towards the North-East.

Sunshine annual duration ranges from 2150-2200 hours, and constitutes 1600 hours – during the vegetation period, in the micro-zone Zegaani. Annual value of total radiation is not higher than 130 kcal/cm<sup>2</sup>, and in the vegetation period it is in the range of 95-100 kcal/cm<sup>2</sup>. Annual direct radiation on horizontal surface is 75 kcal/cm<sup>2</sup>, while scattered radiation is 54 kcal/cm<sup>2</sup>.

## Soil

Area is distinguished with brown carbonate soils; agro-characteristics whereof encourage high quality wine production.

Depth of soil is between 80-100 cm. Humus content in soil upper layers is average (4-5%), and decreases sharply into the depth down to 1.4-1.6%. Humus layer general thickness is 40-50 cm. Soil solution reaction is alkaline and very alkaline (8.4-8.7). The soil belongs to light clays with the accumulation of clay in the middle of profile. The soil is strong carbonate from the surface (11-13%), middle part and bottom of profile are very strong carbonate (35-50%). Soil surface is mostly leptosol decreasing towards the depth, and mainly it is presented as fine gravel (pebbles). As a regard of nutrient content the soil is poor with nitrogen and phosphorus available for the plant, but rich with potassium.

The vineyards in the microzone are cultivated on carbonate and clay soils, and in the combination with the mesoclimate it is very favorable for viticulture, and gives the wine special taste and complexity. Warm days and cool nights contribute sharp increase of sugar concentration in the autumn.

Sunshine significant duration in vegetation period (1600 days), and fairly high rate of sum of active temperatures (over 4000 g) ensure must good maturation, so important for this type of wine.

## Human Factor

Viticulture and winemaking exist in the micro-zone Zegaani from ancient times. At the beginning of the 19<sup>th</sup> century, the estate of Aleksandre Chavchavadze became prominent here, being notable for significant capital investments and advanced technologies.

In the second half of the 19<sup>th</sup> century, the abolition of serfdom gave powerful impetus to the development of this field and economy, in general. Unpaid laborers were replaced with hired workers, the backward and undeveloped area was quickly engaged in common capitalist relationship, and the process of creation of capitalist-farming households began.

These processes became more tangible for viticulture and winemaking from the 1880s, when the Princes Estates Department massively purchased Kakhetian nobles' estates, including Mukuzani and Zegaani, and rapidly began to modernize vineyards and cellars.

Said processes were further strengthened from the 1920s, when Georgian scientific centers started functioning in Tbilisi and Telavi. New vineyards were cultivated with grafted saplings and wineries equipped with modern technique were built in Mukuzani and Zegaani, and new technologies were introduced.

During all this time, such outstanding professionals<sup>1</sup> as – G. Gogol-Yanovsky, Merle Antoine Mason, Vladimir Staroselsky, Ovcharenko, A. Tushmalishvili, Z. Jorjadze, A. Egorov, S. Cholokashvili, K. Modebadze, G. Beridze, G. Zardiashvili, M. Vardanashvili, V. Shavgulidze and others worked in this field, engaged in

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<sup>1</sup>Bondo Kalandadze – "Georgian Wine History", p. 50.

scientific activities, were developing and perfecting new technologies, introducing them in production and creating new wines.

So, geographical location of micro-zone Zegaani, distinctive regional climate: mild winter and hot summer, moderate amount of precipitations, diversity of soils, special features of harvested Saperavi grape variety, characteristic of this zone, and local, centuries-old tradition of viticulture and winemaking provides unique organoleptic features of wine "Zegaani", characterizing only this wine.

## 11. ESPECIAL LABELING RULES:

The name shall appear on the label, packaging, wine accompanying documents and advertising materials as follows:

In Georgian Character - ზეგაანი

დაცული ადგილწარმოშობის დასახელება

In Latin Character – **ZEGAANI**

Protected Designation of Origin and/or PDO

In Cyrillic Character – **ЗЕГААНИ**

**Защищённое наименование места происхождения**

## 12. ACCOUNTING AND NOTIFICATION

Accounting and notification of production and storage technological processes of wine "Zegaani" is carried out, in accordance with the Rule on "Registration and Reporting of Technological Processes in Viticulture and Winemaking Practice" established with the Order №2-78 of 24.01.2019 made by the Ministry of Agriculture of Georgia.

## 13. MAIN CONTROLLABLE POINTS:

During control of the PDO wine "Zegaani" production process the producer shall satisfy the requirements established by LEPL – National Wine Agency, and shall comply with the following parameters:

Main Controllable Points	Evaluation Methods
Vineyard location	Cadaster map, control on the place
Area	Vineyard accounting magazine, cadaster
Vine variety	Vineyard accounting journal, control on the place

Cultivation methods	Journal of registration of Agrotechnical Measures, treating journal, control on the place
Vintage and transportation	Vintage journal
Grape harvest per ha	Vintage journal
Grape harvest in total	Vintage journal
Grape processing and winemaking	Grape receiving journal, grape processing journal, product turnover calculation journal, laboratory analysis journals, notifications, control on the place
Wine bottling, packaging and storage place and conditions	Bottling journal, journal for motion of ready product in the storehouse, laboratory analysis journals
Physico-chemical characteristics of the wine at winemaking, before and after bottling	Laboratory analysis journals
Organoleptic characteristics of the wine	Tasting commission protocols
Traceability	Technological and laboratory Records

#### 14. CONTROL BODY OF PRODUCTION:

State control for observance of production specification and lawful usage of the appellation of origin PDO shall be carried out by LEPL – National Wine Agency, according to the rules established by the legislation of Georgia.





