



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Alb de Gitana

GRAPE VARIETY

Fetească Regală | Chardonnay

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

The grapes are destemmed, followed by cryomaceration, keeping the must in contact with the skins for 6 hours at a temperature of 2°C. After clarification, the must undergoes alcoholic fermentation at a controlled temperature of 11°C using selected yeasts. The wine matures in stainless steel tanks using the battonage technique.

TASTING NOTES

The wine has a greenish colour. Intense aromas of wildflowers and peach are complemented by sweet notes of acacia honey on the finish. Fresh, elegant yet structured and balanced, in perfect harmony with the nose.

FOOD AND WINE PAIRING

Recommended as an aperitif or with light dishes such as salads with fish, white meat or grilled fish.

FORMATS

0,75 L