



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf Local Variety Fetească Regală Chardonnay

GRAPE VARIETY

Fetească Regală | Chardonnay

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

Each parcel was harvested, processed and fermented separately to preserve the territorial identity of each vineyard block. After the grapes are picked up and selected manually, the grapes are destemmed and gently pressed. The must was cooled down to a temperature of 5 degrees using the cryomaceration technique, to favour natural clarification and to preserve maximum of varietal flavors.

After 6 h, the must is transferred in stainless steel tanks where alcoholic fermentation occurs at a controlled temperature of 12-14 degrees for 10-14 days. The wine will mature in steel tanks with the technique of battonage for 2-3 months at a controlled temperature.

TASTING NOTES

The wine has a straw yellow color. The intense aromas of well-ripened apricots, peaches, pineapples and grapefruit are complemented with aromas of acacia and lime flowers, by the sweet honey.

Fresh taste, harmonious, with shades of yellow fruits in aftertaste.

FOOD AND WINE PAIRING

Good pairing for risotto with seafood. For dessert is good combination - cheesecake.

FORMATS

0,75 L

www.gitanawinery1953.com