



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf Local Variety Fetească Regală

GRAPE VARIETY

Fetească Regală

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

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

To the eye, it is a straw- yellow colour with golden reflections. Complemented with aromas of acacia and lime flowers, by the honey, pineapple and clear hints of grapefruit.

Supported by freshness and medium body, it has a long finish with shades of peach and white flowers.

FOOD AND WINE PAIRING

Recommended to be served with light salads, fish dishes, poultry, and light cheese.

Good pairing with seafood. For dessert is good combination - lemon panna cotta.

FORMATS

0,75 L