



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Autograf Local Variety Saperavi Rară Neagră

GRAPE VARIETY

Saperavi | Rară Neagră

HARVEST

The grapes are harvested exclusively by hand.

VINIFICATION

Rara Neagra and Saperavi are Moldavian local varieties that characterize our terroir.

After the rigorous selection of the grapes, the Saperavi grapes maceration takes place in concrete amphoras for a period of minimum 14 days.

The Rara Neagra grapes maceration happens in oak vats for a period of 10 days. A frequent pumping over is applied for the whole period. The fermentation is carried out only with indigenous yeasts.

The wine ages for 12 months in French Tonneaux where malolactic fermentation happens.

TASTING NOTES

A dark ruby colour with purple reflections. The floral notes of violet and wild rose accompanied by a complex of wild berry flavors and cocoa beans. The finish is very long with a touch of liquorice.

FOOD AND WINE PAIRING

Well paired with lamb, grilled red meat and all type of cheese.

FORMATS

0,75 L

www.gitanawinery1953.com