



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



Classic Rară Neagră

GRAPE VARIETY

Rară Neagră

HARVEST

The grapes are harvested and selected exclusively by hand.

VINIFICATION

The maceration and fermentation take place in oak vats for a period of 10-15 days. Fermentation starts spontaneously with the help of native yeasts. The wine matures for at least 12 months in big oak barrels (100 HL) from Krasnodar, under controlled conditions of humidity and temperature optimal for wine ennobling and malolactic fermentation. During the maturation the wine become more refined and achieves a perfect harmony.

TASTING NOTES

Aromas of hints of red berries with strawberry hues and chocolate notes. An intense and complex taste, with lactic notes due to the malolactic fermentation in wood, but also well-highlighted dried fruits and silky tannins.

FOOD AND WINE PAIRING

Hot meat dishes such as pork steak, juicy schnitzel or baked veal, as well as grilled dishes and vegetables.

FORMATS

0,75 L