



DULGHER
FAMILY ESTATE
GITANA WINERY
1953



La Petite Sophie

GRAPE VARIETY

Chardonnay | Riesling | Fetească Regală

HARVEST

The grapes are harvested exclusively by hand. The vineyards sit at an altitude of 350 meters above sea level and are differentiated by exposure and soil type, thus helping to bring out the best in each variety grown.

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 of Feteasca Regala and Riesling will mature in steel tanks with the technique of battonage for 4 months at a controlled temperature. Chardonnay will age for 4 months in 225 liters new oak barriques, on the lees.

TASTING NOTES

Golden colour with greenish reflections. The bouquet is complex combining hints of white fruit like pear with notes of exotic fruit such as pineapple, peach and citrus notes of candied peel. On the palate it is sapid, mineral with an elegant and harmonious finish of vanilla and cream.

FOOD AND WINE PAIRING

Perfect with risotto with seafood, grilled salmon, lobster with butter, seared scallops. Consider rich and creamy cheeses like Brie or Camembert.

FORMATS

0,75 L