



DOMENIUL COROANEI

SEGARCEA

Elite Range

CHARDONNAY

Type of wine: White, dry

Variety: Chardonnay

Alcohol: 12,5 % vol.

Harvest year: 2018

Organisation of the vineyard: The Domain has 35,3 hectares of Chardonnay, planted at a density of 5.500 plants per hectare. The orientation is from North to South, on chernozem and limestone soil. The pruning type is single Guyot. For this line, plots with a yield of 8 to 10 to/ha are selected.

Vinification method: The grapes were harvested mechanically at night and cooled to 8-10 degrees for film maceration in stainless steel tanks for 12 hours. Then they were pressed at low pressures. The stum thus obtained was clarified naturally, at temperatures of 5°C - 8°C, for 48 hours. A slow fermentation in stainless steel tanks followed, at controlled temperatures, between 13°-18° C. The wine obtained was matured on fine yeasts, in stainless steel tanks.

Recommended serving temperature: 11° C - 13° C. Any deposits certify the minimum number of interventions that are made on the wine.