



DOMENIUL COROANEI

SEGARCEA

Elite Range

FETEASCA ALBĂ

Type of whien: White, dry

Variety: Fetească albă

Harvest year: 2019

Alcohol: 12,5 % vol.

Vineyard organisation: The estate has 14.6 hectares of Fetească albă vines, planted at a density of 5,600 plants per hectare. The arrangement is from north to south, on a calcareous chernozem type soil. The cutting mode is simple Guyot. For this range, plots with a production of 8 - 10 tons / ha are chosen.

The 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 between 5°C - 8°C, for 48 hours. This was followed by slow fermentation in stainless steel tanks, at controlled temperatures between 12°-17°C. The wine thus obtained was matured on fine yeasts in stainless steel tanks.

Tasting notes: A bright straw-yellow wine, with delicate but intense aromas of white flowers, vine flowers, sweet apples and citrus accents. The taste is balanced, dominated by floral tones, with a silky body, lively and well-integrated acidity and a fresh finish. Culinary pairing: summer salads, fruit salads, mango mousse.

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