



# DOMENIUL COROANEI

## SEGARCEA

### Elite Range

### SAUVIGNON BLANC

**Type of wine:** Alb, dry

**Variety:** Sauvignon blanc

**Vineyard organisation:** The estate has 27.3 hectares of Sauvignon, planted at a density of 5,000 of plants per hectare. The plants have a disposition from north to south, on a calcareous chernozem type soil. The pruning mode is simple Guyot. For this range, plots with a production of 8 - 10 tons/ha are chosen.

**Vinification method:** The grapes were harvested mechanically at night and pressed on low pressure. The stum thus obtained was clarified naturally at temperatures between 5°C - 8°C, for 48 hours. Then followed a slow fermentation in stainless steel tanks at controlled temperatures between 16°-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.