



DOMENIUL COROANEI

SEGARCEA

Marama Range

ROSÉ – FETEASCĂ NEAGRĂ

Type of wine: Rosé, dry

Variety: Fetească Neagră

Harvest Year: 2019

Alcohol: 13 % vol.

Vineyard organisation: The estate has 12.9 hectares of Fetească Neagră, planted at a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 8-10 tons/ha are chosen.

Vinification method: The grapes were harvested mechanically and kept for film maceration to extract the colour, for 3-6 hours. This was followed by pressing, cold clarification of the stum and then slow fermentation in stainless steel tanks for about a month, at temperatures between 15°-18° C. The wine obtained was matured on fine yeasts.

Tasting notes: Feteasca Neagră is the oldest Romanian variety, with roots during the first domestication of the wild calf, which makes this variety adapt quickly to new places, acquiring a distinct expression in each region. The rosé wine obtained from this variety is delicate and reminiscent of the white peaches from grandparents' garden.

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