



GITANA WINERY

1953

Feteasca Regala - Chardonnay



Range:

Brand Autograf

Grape type:

Feteasca Regala & Chardonnay

Wine type:

Quality dry white wine

Harvest

The grapes are harvested by hand and the production amount is 8 tones per hectare.

Appellation:

The Valul lui Traian wine region

Soil type:

Typical and carbonate chernozem with a clay texture.

Vinification

After the grapes are picked and selected manually, the vinification of the must is strictly controlled with the use of a high-performance equipment. The must passes through the criomaceration at a temperature of 2-3 degrees for 6 h. The fermentation takes place in steel tanks at a controlled temperature of 12 degrees for 10-14 days. The wine will mature in steel tanks with the technique of battonage for 2-3 months.

Tasting notes:

Visual: the wine has a straw yellow color.
Olfactory: the intense aromas of well-ripened apricots, peaches, pineapples and grapefruit are complemented with aromas of acacia and lime flowers, by the sweet honey.

Taste: fresh, harmonious, noble, with shades of yellow fruits and a fine vanilla aftertaste.

Alcohol	13,5%
Total acidity (g/l)	6.8
Sugar	3.8

Recommended

Recommended to be served with fish dishes, poultry, and light cheese. Good pairing for risotto with seafood. For dessert is good combination - cheesecake.

Recommended/Consumption temperature

12 ° C

Aging potential:

Medium