



GITANA WINERY
1953



Saperavi- Rara Neagra



Range:

Brand Autograf

Grape type:

Saperavi- Rara Neagra

Wine type:

Quality red dry wine

Harvest

The grapes are harvested by hand and the production amount is 7 tones per hectare.

Appellation:

The Valul lui Traian wine region

Soil type:

Chernozemic soil with calcareous texture

Vinification

In this blend, the grapes are harvested and selected by hand. The Saperavi grapes maceration takes place in concrete amphora's for a period of minimum 14 days. The Rara Neagra grapes maceration happens in oak vats for a period of 10 days. Fermentation starts spontaneously with the help of native yeasts. After the wine ages for at least 14 month in French tonneaux, where malolactic fermentation takes place. This allows a maximum enrichment of the wine with natural Monnoproteins, and also ensure a strong and well balanced body and color.

Tasting notes:

Visual: dark ruby, bright with purple reflections.

Olfactory: intense, complex wild berry flavors (cherry, blackberry and blueberries) and spices.

Flavor: Balanced, with soft tannins, vanilla and dark shades chocolate, with a long aftertaste.

Alcohol	14%
Total acidity (g/l)	5.9
Sugar	4,0

Recommended

Well associated with lamb, grilled meat, red meat, turkey or duck. a good accompaniment to semi-matured or aged cheeses.

Recommended/Consumption temperature

16-18 °C

Aging potential:

Long

