



DORVENA



FETEASCĂ NEAGRĂ, DOC MINIS

Grapes:	Fetească Neagra
Vineyard size:	6 ha
Production area:	Pâncota, province of Arad
Altitude:	200 m.a.s.l.
Position:	Hillside formed in the Quaternary period, allow good ventilation that promotes health of the grapes
Soil:	Argillaceous mixed with volcanic stones, rich in minerals and trace elements
Climate:	Average temperature excursion 15° with peaks of 20° during ripening.
Training system:	Guyot
Planting density:	4,600 plants per ha
Yield per ha:	6 tons
Harvest:	Harvest: second ten days in September, mechanical
Storage time:	4/6 years
Bottles per box:	6
Bottle size:	750 ML



Ruby red



Great aromatic complexity, with clear hints of redcurrant and plum and a definite overtone of pomegranate.



An initial burst of ripe fruit gradually gives way to a mineral note. Pleasantly tannic, well structured and splendidly harmonious.

Ambitious and lively, requires everything to be done "to perfection". Unique tone underscores a great ego. This wine's distinctive personality and typical characteristics make it an excellent standard bearer for Romanian wines.

Vinification: The harvested and destemmed grapes are subjected to alcoholic and malolactic fermentation in stainless steel vats at a controlled temperature. The wine is then fined in wood barrels for at least six months before bottling.



There are records of the variety existing in Romania's Prut valley (Iasi) over 2,000 years ago. Today, Fetească Neagra is the red grape that best represents the country's vocation for wine making. The name ("Black Girl" in Romanian) is probably due to an exuberant personality that creates characteristic wines with great aromatic complexity, pleasing structure and good potential for ageing.

The ideal accompaniment for raw milk medium cheeses and white meat.

Dorvena wines: Pinot Noir, Fetească Neagra, Fetească Regală, Pinot Gris, Rosé

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