



DORVENA



FETEASCĂ REGALĂ, DOC MINIS

Grapes:	Fetească Regală
Vineyard size:	5 ha
Production area:	Pâncota, province of Arad
Altitude:	230 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:	7 tons
Harvest:	Last ten days in September, manual
Storage time:	2/3 years
Bottles per box:	6
Bottle size:	750 ML



Straw yellow with hints of celadon green



Summer apples and lime flowers, with a suggestion of honey on ageing.



Apple and other white fleshed fruit. Tangy and mineral, well balanced and extremely elegant, with evolved overtones emerging with age.

Simple, elegant, and suited to all occasions. When a single-varietal wine, it derives its superb balance from harmony, elegance and a unique touch of minerality.

Vinification: Must obtained from gentle pressing is fermented in steel vats at a controlled temperature. The wine is fined on the lees for six months before bottling.



The variety first appeared in Romania in 1930, the result of crossing Fetească Alba with Grasa de Cotnari. It proved an immediate success and today is one of the country's most characteristic and popular native grapes. The name ("Royal girl" or "Princess" in Romanian) tells you exactly what you can expect of this wine: grace, refinement and perhaps a touch of frivolity.

The ideal accompaniment for vegetable soups, grilled fish and white meat.

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

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