

# Exuberant Blanc

Grapes: *Pinot Gris, Tamaioasa Romaneasca, Feteasca Regala*

Vintage: 2018

Vineyard: *Dealul Mare*

Type: *Medium dry - 10,31 g/l*

Alcohol: 13% by vol.

Quality designation: *D.O.C - C.M.D.*

Total acidity: 6,71 g/l



## Vinification details

*The white grapes of three noble families - Pinot Gris, Tamaioasa Romaneasca and Feteasca Regala - have been united in the creation of this fine blend. Thanks to the soil and the climate from the Dealul Mare area, we obtain white wines and blends with fruity and flowery characteristics, as well as good minerality. For this specific wine, we fermented the grapes at temperatures of 14-15°C for two weeks.*



## Tasting notes

*Both the color and the taste are delicate and natural. The straw yellow color is harmonized with the wine's aromas, which contain notes of lemon. The persistent and fresh taste reminds us of the flowers and fruits from an exotic summer.*



## Food pairing suggestions

*This wine can be paired with a wide variety of dishes based on seafood, chicken, light pasta and mushroom risotto.*



## Serving temperature

*This wine is best served at a temperature of 10-12°C.*

