

DAVINO BLANC

Revelatio

2015



TECHNICAL DATA	
VARIETY	Sauvignon Blanc Fetească Albă
HARVEST YEAR	2015
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.1% vol.
TOTAL ACIDITY	5.86 AT
PH	3.28
REZIDUAL SUGAR	1.63 gr./l
HARVEST DATE	Sept. 22 nd 2015
HARVEST BRIX	22.7
LOT SIZE	12,655 bottles
DATE OF BOTTLING	Feb 22 nd 2016
PRODUCTION AREA	
Dealu Mare - Ceptura Vineyard	
RELIEF	Gentle sloping hills, 5-15% incline
ALTITUDE	175-225 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides with limestone groups.
EXHIBITION	South; South-East

HARVEST YEAR	
At a first glance, 2015 brings back memories of the 2005 vintage, because of the prolonged spring, cold and excessively humid, when our capability of maintaining control over specific illnesses was thoroughly tested. Moreover, the first cool and humid summer period, followed by a prolonged drought and heatwave slowed the development rate of the plants. The 2015 vintage was eventually saved by an unexpectedly long and warm autumn, with some isolated showers, which allowed the full development of aromatic compounds and accumulation of sugars, leading to a quality maturation of grapes.	

RAINFALL	492 mm during vegetation
TEMPERATURE	Annual average 10.4°C
SUNLIGHT	1,560 hours during vegetation
VEGETATION	220 days
PRODUCTION	3,450 l/ha

WINE MAKING	
Sauvignon Blanc 85%, Feteasca Alba 15%. Each variety is processed separately. The Sauvignon Blanc grapes come from the most valuable parcels in the "Valea Gardului" area, from the young vine collection (9-10 years) planted with 3 of the most valuable French clones. Primary winemaking follows a quick, spared flux. Pelicular maceration for 6-9 hours at 12-15°C. Free run juice is cold settled for 25 hours. Reductive winemaking has been used, aimed at obtaining a variety specific expressiveness, followed by battonage to develop complex secondary aromas. 40% of the Sauvignon has been fermented and aged in large oak vats. Alcoholic fermentation completed in small stainless steel tanks (70-80 Hl.) at 10-12°C with selected yeasts, followed by 5 month battonage for Sauvignon.	

CHARACTERISTICS	
LIMPIDITY	Limpid - crystalline.
COLOUR	Greenish bright yellow.
NOSE	Intense, with notes of currants, white flowers, passion fruit, mineral hints and a touch of cooked walnuts, persistent.
PALATE	Expressive, well balanced, ample, extractive and persistent with a long, creamy after taste.
CULINARY ASSOCIATION	Appetiser, fish, sea-food.
SERVING TEMPERATURE	12°C

RECOMMEND TO DRINK	
Fruity	Mature
2016-2017	After 2017

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75 CL DENLIMBRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA BI % VOL.