

DAVINO ALBA VALAHICA FETEASCĂ ALBĂ 2010



TECHNICAL DATA

VARIETY	Fetească Albă
HARVEST YEAR	2010
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.7 % vol.
TOTAL ACIDITY	5.6 AT
PH	3.15
REZIDUAL SUGAR	2.85 gr./l
HARVEST DATE	Sept 20 th 2010
HARVEST BRIX	23.6
LOT SIZE	6,300 bottles
DATE OF BOTTLING	Feb. 18 th 2011

PRODUCTION AREA

Dealu Mare - Ceptura Vineyard	
RELIEF	Gentle sloping hills, 15-25% incline
ALTITUDE	300 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides
EXHIBITION	south; south-east

HARVEST YEAR

2010 can be characterized as a capricious year for viticulture. Has to be noted the extreme negative winter temperatures, followed by a rather cold and rainy spring - conditions that were extended into early summer months, leading to increased pressure of downy mildew attack. August was worrying us through its extreme temperatures but also by the prolonged absence of rain. Fortunately, the late autumn has straightened up the things, allowing the grapes to reach their full maturity.

RAINFALL	375 mm during vegetation
TEMPERATURE	Annual average 10.5°C
SUNLIGHT	1,520 hours during vegetation
VEGETATION	218 days
PRODUCTION	1,380 l/ha

WINE MAKING

Delicate, thin skinned grapes subject to a ruthless selection from vineyard all the way to wine making. Grapes are de-stemmed and not crushed. Only gravitationally-separated wine juice is used which is then decanted at 5°C for 24 hours in cold steel tanks. Fermentation using special yeasts takes place at 12°C for 3 weeks and is followed by 3 months in stainless steel tanks.

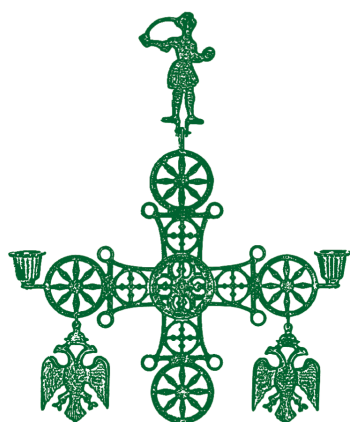
CHARACTERISTICS

LIMPIDITY	Limpid - crystalline
COLOUR	Yellowish - green
NOSE	Floral, fructuous, delicate, with vine flowers and mineral touches, persistent.
PALATE	Fresh, well balanced, delicate, generous, ample and expressive, with a remanent post taste.
CULINARY ASSOCIATION	Aperitifs, fish, sea fruits, chicken.
SERVING TEMPERATURE	12°C

RECOMMEND TO DRINK

Fruity	Mature
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DAVINO



ALBA VALAHICA
2010

FETEASCA ALBA

75 CL

DE NUMIRE DE ORIGINE CONTROLATA - DEALUL MARE - ROMANIA

13,7 % VOL.