



DAVINO ALBA VALAHICA FETEASCĂ ALBĂ 2008



TECHNICAL DATA	
VARIETY	Fetească Albă
HARVEST YEAR	2008
NAME OF ORIGIN	Dealul Mare - Ceptura
ALCOHOL	13.9 % vol.
TOTAL ACIDITY	5.05 AT
PH	3.04
REZIDUAL SUGAR	2.00 gr./l
HARVEST DATE	Sept. 19 th 2008
HARVEST BRIX	23.8
LOT SIZE	12,880 bottles
DATE OF BOTTLING	Jan. 28 th 2009

PRODUCTION AREA	
Dealul Mare - Ceptura Vineyard	
GEOGRAPHY	Gentle sloping hills, 20° - 25° incline
ALTITUDE	350 meters above sea level
SOIL	Podsol, reddish-brown, rich in iron oxides
EXHIBITION	South; South-East
VINTAGE	
RAINFALL	299 mm during vegetation
TEMPERATURE	Annual average 11.1°C
SUNLIGHT	1,650 hours during vegetation
VEGETATION	206 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 months and is followed by 4 months in stainless steel tanks.

CHARACTERISTICS

COLOUR	Crystal clear, bright, greenish-yellow
NOSE	Floral, with scents of red currant flowers and peach, refined, persistent
PALATE	Crisp, delicate, pure and citrusy, long and mouthwatering
CULINARY ASSOCIATION	Fish, sea fruits, chicken
SERVING TEMPERATURE	12 °C

DAVINO

ALBA VALAHICA
2008

FETEASCĂ ALBĂ

75 CL. DENUMIRE DE ORIGINE CONTROLATĂ - DEALUL MARE - ROMANIA 13.9% VOL.