



DAVINO ALBA VALAHICA FETEASCĂ ALBĂ 2007



TECHNICAL DATA	
VARIETY	Fetească Albă
HARVEST YEAR	2007
NAME OF ORIGIN	Dealu Mare - Ceptura
ALCOHOL	13.9 % vol.
TOTAL ACIDITY	5.82 AT
PH	2.84
REZIDUAL SUGAR	3.20 gr./l
HARVEST DATE	Sept. 7 th 2007
HARVEST BRIX	24.2
LOT SIZE	13,650 bottles
DATE OF BOTTLING	Feb. 5 th 2008

PRODUCTION AREA	
Dealu 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	325 mm during vegetation
TEMPERATURE	Annual average 11.4°C
SUNLIGHT	1,630 hours during vegetation
VEGETATION	213 days
PRODUCTION	1,350 l/ha

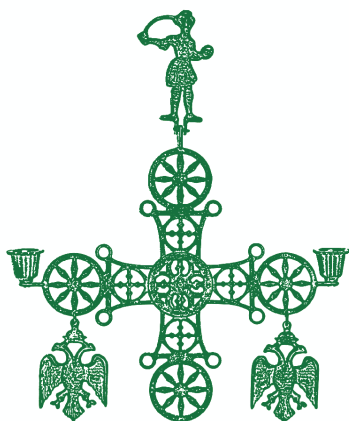
WINE MAKING

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
2007

FETEASCA ALBA

75 CL

DENUMIRE DE ORIGINE CONTROLATA - DEALU MARE - ROMANIA

13.9% VOL.