



LEGEND OF DRACULA

FETEASCĂ REGALĂ ECO

WHITE WINE - DRY



ORIGIN: Fetească Regală (or Royal Maiden) is the Royal Grape exclusive to Romania. It is a cross between two grape varieties - Fetească Albă and Grasă de Cotnari - that originate from Romania, Transylvania. Fetească Regală has the aromatic quality of Fetească Albă but is a heavier grape with more body. Fetească Regală has also a citrus edge to its character with a lot of orange and lemon flavor. Fetească Regală can produce unique wines with a slightly spicy finish.

VINEYARD: Dealu Mare vineyard represents the most compact Romanian wine region (about 14,500 hectares). The climate is temperate continental with cold winters and hot summers, average annual solar radiation of 125 kcal/cm², average annual temperatures of 10°C, heat amplitude monthly average of 24°C and an absolute magnitude of extremes over 70°C. With an average of 2200 sunshine hours, 1635 of them being in warm semester, the annual amount of heat is over 4000 degrees. Annual rainfall is around 500-550 mm, mainly in winter-spring period.

WINE MAKING PROCESS: Harvested grapes are de-stemmed and given a soft pressing. The must is chilled at a temperature of 10°C to allow a natural static settling of impurities. After 48 hours, the must goes into stainless steel fermenting tanks, where it ferments at controlled temperature, reaching a maximum of 18°C. Wine batch preparation for bottling in small lots helps conserve freshness and fragrance.

WINEMAKER: Fiorenzo Rista has been in the wine industry for over 25 years, working in Italy and Romania with many local premium wines. He developed quality wines for the well known Antinori family who invested in Romania. Dealu Mare vineyards have similarities to Tuscany, one of the most famous wine regions in Europe and in the world. The Antinori family makes wine for over six hundred years, since Giovanni di Piero Antinori became part of the Arte Fiorentina dei Vinattieri in 1385.

TASTING: Pale yellow with a hint of green, this wine has a bouquet of fresh fruits, green apple in particular. Well balanced, fresh and semi-aromatic dry wine. It is recommended to be served at 8°C, ideal with white meat, fresh seafood or as an appetizer.

PACKAGING:

BOTTLE	Weight (kg)	Capacity	Color	Cork	
Bordeaux	0,6	750ml	White	Type natural / Size 44mm	
CASES	Weight (kg)	Length (mm)	Width (mm)	Height (mm)	
6 x 750ml	9	305	255	175	
PALLET	Base cases	Max layers	Max cases	Altura (m)	Max bottles
120 x 100	28	4	112	1.37	672
120 x 80	21	4	84	1.37	504

TECHNICAL INFORMATION:

Variety: 100% Fetească Regală

Appellation: DOC-CMD Dealu Mare

Vintage: 2016

Yield: 6000 kg/ha

Oak aging: no

Alcohol content (vol%): 13,0