



ORGANIC  
FARMING

# Babeasca Neagra

PODGORIA SARICA NICULITEL DOC



## Trade name

*Babeasca Neagra*

## Name

*Babeasca Neagra -  
Podgoria Sarica Niculitel  
DOC*

## Grape varieties

*Babeasca Neagra*

## Soil

*Sandy - clayey*

## Land

*Hillside*

## Type of cultivation

*Gujot*

## Plants per hectare

*3000*

## Yield per hectare

*4000 kg grapes*

## Annual production

*6000 bottles*

## Vinification

*Traditional red. Fermented  
with natural yeasts at the  
temperature of 26°C,  
macerated whit skins for 10  
days*

## Maturation

*Stainless steel tanks*

## Bouquet

*Fine and fruity, hints of  
morello cherry*

## Palate

*Harmonious and velvety  
with fruity aftertaste*

## Colour

*Ruby red, not too intense*

## Duration

*Medium*

*As an accompaniment to  
Pasta, meat, cheeses*

## Package

*6 x 0,75 lt vertical bottles*

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