



ORGANIC
FARMING

Feteasca Neagra

PODGORIA SARICA NICULITEL DOC



Trade name

Fetească Neagră

Name

Fetească Neagră Podgoria Sarica Niculitel DOC

Grape varieties

Fetească Neagră

Soil

Sandy - clayey

Land

Hillside

Type of cultivation

Gujot

Plants per hectare

3300

Yield per hectare

6000 kg grapes

Annual production

5000 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

Typical flavors of prunes and blackcurrant with hints of spices and underwood

Palate

Fresh and fruity when young, richer and smoother with slight aging

Colour

Dark ruby red

Duration

Medium

As an accompaniment to Red meat, cheeses

Package

6 x 0,75 lt vertical bottles

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