DOMENIILE FRANCO-ROMÂNE

ARROGANCE ROSÉ DRY 2025 BIO

VINEYARD, GRAPES, AND WINEMAKING

Organically grown vine (ECOCERT certified), without the use of synthetic chemicals. Soil fertility is prioritized and naturally stimulated. Season with temperate continental climate, with variations from north to south. The vines are grown on slopes. The soil is based on sarmatitic limestone, clays, sandstones and Dacian tuffs.

The fruit reached full maturity, ripened to a level of 240 grams of sugar/liter.

The grapes were harvested manually, in 15 kg crates, using the traditional method, detaching them with scissors. After destemming and crushing the grapes, the must was clarified in stainless steel tanks at a temperature of 10°C for 48 hours. Fermentation took place at 16-18°C for 14 days. Pressing was carried out at 1.4 Bar.

PRODUCER

Domeniile Franco-Române were founded in the year 2000, at the initiative of Denis Thomas, a Burgundy owner and winemaker, who laid the foundations of the first BIO vineyard in Romania, in Săhăteni, Dealu Mare. In 2020, the winery was taken over by a group of Romanian investors with good tradition in viticulture, who added another 40 hectares of vines (a plantation known as "Domeniile Persu-Eminescu") to the already existing 45 hectares. A family story that spans multiple generations, a story that continues on.

TASTING NOTES

A 100% Pinot Noir, crafted as a rosé, originating from the Dealu Mare region (Săhăteni commune, Buzău County), made from organic grapes, a very dry and mineral wine, with notes of crisp red fruits. Salmon-pink color and elegant nose, with wild strawberries and May cherries. Slim body, intense acidity and perfectly integrated alcohol (13%). Delicate taste, with pink grapefruit and ripe strawberries. A fresh finish, with hints of bitter citrus, pomegranate, and chalky notes.

TECHNICAL DATA

Character: Dry, still rosé wine

Varieties: Pinot Noir 100%

Vintage: 2025

Maturation: stainless steel tank, bottle

Bottle size: 750 and 1500 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 13 % vol.

Sugar: 0.5 g/l

Acidity: 5.8 g/l

Dry extract: 20.2 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Valentin Rotaru, Liviu Grigorică

SERVING SUGGESTIONS

Fish, seafood, fresh cheeses. Optimal serving temperature: 3–7°C.

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