



## 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 has reached full ripeness, harvesting was carried out selectively, 100% by hand.

The grapes were harvested by hand, in 10 kg crates, according to the traditional method, detached by cutting with scissors. Fermentation was carried out using the oldest method, i.e. in concrete lines at a temperature of 23-25°C for 13 days.

## 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% Fetească Neagră, originating from the Dealu Mare region (Săhăteni commune, Buzău County), made from organic grapes. A fresh and exuberant wine that highlights black forest fruits, spicy notes, and vegetal undertones. Purple-red color and an elegant nose, with currants, earthy notes, and black truffles. Firm, beautifully rounded tannins, excellent acidity, and well-defined alcohol (14.5%). Intense flavor, with ripe cherries and blackberries, complemented by hints of pepper and cloves. Long and juicy finish, with notes of black cherries and graphite.

## TECHNICAL DATA

Character: dry, still red wine  
 Varieties: Fetească Neagră 100% BIO  
 Vintage: 2023  
 Maturation: stainless steel tank, bottle  
 Bottle size: 750 ml  
 Quality level: DOC Dealu Mare

## ANALYTICAL DATA

Alcohol: 14.5 % vol.  
 Sugar: 1.4 g/l  
 Acidity: 4.8 g/l  
 Dry extract: 29.8 g/l

## TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea  
 Enologist: Valentin Rotaru, Liviu Grigorică

## SERVING SUGGESTIONS

Beef, game, lamb, pork, turkey, pasta with red sauce.  
 Optimal serving temperature: 15–20°C.

