

Artitude

Fetească Neagră Rosé, PGI Codru

TECHNICAL SHEET



Fetească Neagră

Type: Dry rosé

Alcohol: 13.5 % vol

Volume: 750 ml



Ageing: No barrique

Fermentation: In stainless steel tanks at a controlled temperature of +16 °C

Closure: Cork



Residual sugar: 5.2 g/l



A dry rosé from the native Fetească Neagră grape, with a charming pink colour and very fresh aromas of cherries and forest berries. Its fresh acidity makes it a good companion for many dishes.



Food pairing: Fish, seafood, light salads, white meat, sarmale (stuffed vine leaves)



Suggestions for this style of wine.

Glass: White or rosé wine glass



Artitude

Fetească Neagră Rosé, PGI Codru



Serving temperature: 10–12 °C

Allergens: Contains sulphites



Vineyard: Leușeni, Telenеști district; vineyard at 210–230 m above sea level

Soil: Typical chernozem, clay loam

Climate: Moderate continental, dry

Harvest: Hand-picked in October 2021

Yield: 4 t/ha



Total acidity: 7.6 g/l

Volatile acidity: 0.46 g/l

Residual sugar, total and volatile acidity are from the Doina Vin technical sheet of the 2021 vintage.

Name: Artitude comes from “art” and “attitude”: for every vintage, the label is created by an artist from Moldova.



The label: The label of this rosé carries the work “Sânziana”. The back label recalls that every year the winery works with different artists, to please both the eyes and the taste buds.

