



PURCARI
• CHATEAU •

ACADEMIA PURCARI VIORICA ORANGE DE PURCARI



Type: Orange

Denomination: PGI Stefan Voda

Vines: 100% Feteasca Neagra

Alcohol: 13%

Volume: 750 ml.

Production area: Moldova, Stefan Voda

district Soil: carbonized clay-sandy chernozem

Density: 3333 plants/hectare

Training: Double Guyot

Vineyard age: 15-20 years

Vineyard location: 110-185 meters above sea level

Exposure: South-East

Amount of precipitation, annual average: 450-550 mm.

Sunny days per year: 310-320

Sum of active temperatures: 3000-3250 °C

Production: 90-110 quintals per hectare

Harvest: manual in the cottage

Harvest period: early September

Fermentation: in clay amphorae for about 6 months

Maturation: about 12 months in French oak barriques

Aging in the bottle: about 12 months

Organoleptic characteristics: dry orange wine - Viorica wine is obtained entirely from Viorica grapes, harvested manually and vinified with the traditional method. Academia Purcari Viorica Orange wine is a sensory explosion, with inebriating aromas of citrus tea, bergamot, candied fruit, apricot jam and jasmine.

At first impact the taste is exuberantly juicy, but still tannic, which gradually evolves into a floral aftertaste with notes of honeysuckle.

The recommended temperature for consumption is: +10/+12°C

Pairings: Viorica de Purcari does not need a gastronomic pairing to stand out, but it goes well with seafood, fish, salads and fresh cheeses.

General Mega Group Srl (Distributore ufficiale Italia)

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