

SELECTION
SPARKLING WINE BRUT



PURCARI
• CHATEAU •

CUVÉE DE PURCARI
BRUT ROSÉ

Type: **Rosé**

Denomination: **PGI Stefan Voda**

Grape varieties: **60% Pinot Noir - 40% Chardonnay**

Alcohol: **12.5% vol.**

Volume: **750 ml.**

Production area: **Moldova, Stefan Voda district** Soil: **charred clay-sandy chernozem** Density: **2900-3636 plants/hectare** Cultivation:

Double Guyot Age of the vineyard: **15-20**

years Position of the vineyard:

110-185 meters above sea level

Exposure: **South-East.**

Average annual rainfall: **450-550 mm.**

Sunny days per year: **310-320**

Total active temperatures: **3000-3450 °C** Production:

100-120 quintals per hectare Harvest:
manual in crates

Harvest period: **early September**

Fermentation: **in steel at controlled temperature**

Maturation: **6 months in French oak barriques**

Bottle aging: **minimum 6 months**

Organoleptic characteristics: rosé sparkling wine - the grapes for its production are found in the best terroirs and replace an exceptional combination of Chardonnay and Pinot Noir varieties.

The long maturation in the bottle gives a persistent and fine perlage.

The **pink** color evokes elegance, complemented by a floral bouquet with subtle **blackcurrant aromas** and a balanced taste.

The recommended temperature for consumption is **+6/+10 °C**.

Pairings: It pairs fantastically with fresh vegetables, raw fish and light appetizers, sushi and seafood.



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