



**PURCARI**  
• CHATEAU •



## NOCTURNE ROSÉ DE PURCARI

**Type:** Rosé

**Denomination:** PGI Stefan Voda

**Vines:** 55% Cabernet Sauvignon – 40% Merlot – 5% Rara **Neagra**

**Alcohol:** 13.5%

**Volume:** 750 ml.

**Production area:** Moldova, Stefan Voda district

**Soil:** carbonized clay-sandy chernozem

**Density:** 1907-3333 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:** 100-120 quintals per hectare

**Harvest:** manual in the shed

**Harvest period:** early September

**Fermentation:** in steel at controlled temperature

**Maturation:** Made in steel without oak influences

**Aging in bottle:** minimum 6 months

**Organoleptic characteristics:** dry rosé wine - Nocturne Rosé de Purcari has a delicate rosé color, accompanied by a fine aroma of exotic fruits. Obtained from hand-picked and selected grapes, vinified with the traditional method. It has a soft taste with notes of apricot, peach and currant that slowly pass into the long aftertaste with nuances of juicy berries. It is a real journey through the richness of fruits that work harmoniously together. Its aromatic richness and subtle complexity will provide an unforgettable tasting experience that will be appreciated by both wine lovers and those who want to discover new secrets of taste.

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

**Pairings:** It pairs perfectly with Mediterranean appetizers, aromatic cheeses or light desserts, such as cheesecake.

**General Mega Group Srl** (Distributore ufficiale Italia)

**Sede legale** S.S. 7 BIS-KM-50, (Palazzo Mercury) 80035 Nola (Na)

Mob.: +39 333 728 3327 / +39 376 188 3907 - Uff. +39 081 19802025

winepurcari.it@gmail.com - [www.winepurcari.it](http://www.winepurcari.it)