



AUORE
Chardonnay
2022

PGI Valul lui Traian

Grape variety: Chardonnay - 100%

Type: white dry wine

Vineyards: 8,0 ha

Yield: 7,5 t/ha

Terroir: the viticulture and wine-making region Valul lui Traian, Tigheci micro-zone

Harvest: the first half of September

Fermentation temperature: 15°C - 17°C

Vinification: clarification and fermentation in stainless steel tank at controlled temperature of 15°C - 17°C

Alcohol content: 14,0 %

Sugar: 3,3 g/dm³ **Acidity:** 5,3 g/dm³

Volum: 0,75 l

Tasting notes: A smooth wine with aristocratic elegance, a bright straw-yellow color, and typical aromas of citrus, peaches, and exotic fruits. It boasts a rich and pleasant taste. The grapes were handpicked from the Romanovca vineyard in the wine region with Protected Geographical Indication (PGI) Valul lui Traian.

To serve: at 18°C with seafood such as scallops or prawns, or even fresh white fish with grilled vegetables or chicken salad with lemon dressing and fresh herbs, or with soft cheeses such as brie or camembert.
