

SELECTION
LIMITED



PURCARI
• CHATEAU •

PINOT GRIGIO ROSÉ OF PURCARI 2022

Type: **Rosé**

Denomination: **PGI Stefan Voda**

Grapes: **100% Pinot**

Grigio Alcohol: **13.5% vol.**

Volume: **750 ml.**

Production area: **Moldova, Stefan Voda district** Soil: **charred clay-sandy chernozem** Density: **2909-3333 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: **3100-3250 °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: **dry rosé wine** - Pinot Grigio stands out for its **coral pink** color with coppery reflections, like summer sunsets. The fruity bouquet abounds with the sweet aromas of **summer fruits - raspberries, melons, peaches**, accompanied by fine notes of **honey and elderflower**. The wine surprises with its structure, balanced acidity and a delicate mineral note in the finish, making the harmonious aftertaste linger for a long time.

Recommended serving temperature: **+10/+12°.**

Pairings: light salads, first courses, seafood, grilled fish and goat cheeses.



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