





RARE BLACK PIG

Type: Red

Denomination: PGI Stefan Voda

Grapes: 100% Rara Neagra

Alcohol: 13% vol.
Volume: 375 ml.

Production area: Moldova, Stefan Voda district Soil: ordinary chernozem, slightly clayey Density: 2800-3333 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: 3000-3250 °C Production:

80-100 quintals per hectare Harvest:

manual in crates

Harvest period: early October

Fermentation: in steel at controlled temperature

Maturation: 6 months in French oak barriques

Bottle aging: minimum 6 months

Organoleptic characteristics: dry red wine - the ruby color , with hints of pomegranate, is accompanied by a complex aroma, with accents of chocolate and plum. The full, velvety taste, with hints of dried fruit and vanilla passes gently into an aftertaste with fine oak nuances.

Aged for 6 months in French oak barriques.

It is recommended to decant for 30 minutes before serving.

The recommended temperature for consumption is +14/+16 °ÿ.

Pairings: warm meat dishes such as pork steak, juicy cutlet or baked veal, but also succulent or grilled dishes.