

TERRE PRÉCIEUSE

FETEASCĂ NEAGRĂ

DOC DEALU MARE



LOCATION

The vines of the DEALU MARE (which in Romanian means "great hill slope") are the most famous and renowned vine growing area in Romania. It is 60 kilometers long and is on hillsides which are on the southeast of the Carpathian Mountains, enjoying the sun from early morning and good sunlight all day long. The soil is made of chalk and limestone terrace.

PRODUCTION & ORGANIC CERTIFICATION

To produce this high-end wine, we have selected the wines made with grapes from our best parcels of vines. Located on terraces, yields are very low (below 30 hectoliters per hectare). Our vines organically, meaning that we use no insecticide, herbicide, pesticide or any chemical fertilizer. This method of cultivation is certified by Ecocert approved by the EEC according to the European regulations.

TASTING & GASTRONOMY

Coming from our terraces in the Dealu Mare, our fetească neagră is an elegant and solid wine. Its ageing is made the way it is in Burgundy, that is, in new oak barrels, which brings finesse and roundness to the wine. On the finish, small red berries notes are present.

Fetească neagră Terre Précieuse has great ageing potential and can be enjoyed with sarmale, grilled meats or meats with sauce, game and French cheeses.

STORY

Fetească neagră is grape variety endemic to Romania. It represents a small percent of red grapes grown in Romania even though it is one of the most qualitative Romanian red grape varieties and is renowned for its great ageing potential.