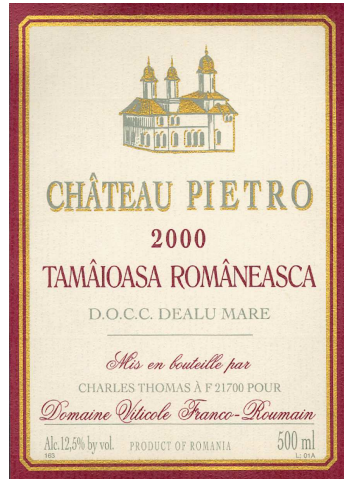


CHÂTEAU PIETRO

TAMÂIOASA ROMÂNEASCA



SITUATION

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 on hillsides which starts from the southeast of the Carpathian Mountains, enjoying the sun from early morning and a good sunlight all day long. The soil is made of chalk and limestone.

PRODUCTION

This noble white grape variety, which is similar to the muscat with small berries, is very delicate and sensitive to spring frost and late summer rains. We can produce a wine with it only 1 year out of three or four when climatic conditions are favorable.

TASTING & GASTRONOMY

This grape variety produces exceptional sweet white wines which are traditional of Romania. It is considered by the locals as the best Romanian wine in addition to having a very high potential for ageing.

This wine can be served as an appetizer, along with foie gras and of course with desserts, tarts, chocolate cakes or ice creams. We recommend to serve it chilled.

STORY

The majority of the Tamâioasa Româneasca grapes are grown in the Dealu Mare near the town of Pietrosale, a mythic village built during Roman times. It is in Pietrosale that the famous and incredible treasure of the Dacians (inhabitants before the Romans) was discovered.