



Grape variety: Sauvignon Blanc

Wine Type: Semi-dry White

Wine region: Moldavia

Appellation of Origin: Controlled Designation of Origin " Huși " - Harvested at Full Maturity

Recommended serving temperature: 8-10°C

Alcohol %: 13.9

Total acidity (g/l): 6.37

Residual Sugar (g/l): 13



DOMENIILE
AVEREȘTI

Briant, Sauvignon Blanc, Semi-dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2024

Range Description

Perfected at Domeniile Averești : especially for unique events, splendid as a sparkling wine, we offer you a wine as wonderful as you.

Grape harvest

The grapes were harvested manually with great care, at a sugar content of at least 210g/l.

Vinification

The grapes were cold macerated and the must was decanted by gravity. The fermentation and storage of the young wine was done in stainless steel tanks at controlled temperatures.

Wine philosophy

Sauvignon Blanc is a wine with fresh aromas and vibrant acidity, offering a stunningly refreshing tasting experience. With every sip, this wine authentically reflects its terroir and combines elegance with freshness, creating a memorable atmosphere

Tasting notes

White wine with a complex and elegant aroma, with a rich, fruity and fresh taste, complemented and balanced by pronounced acidity.

Culinary associations

Perfect for white meat, fish or vegetable dishes accompanied by white sauces, as well as for desserts with fresh or creamy fruits.

BRIANT: Wines for Unique Events!