DOMENIILE AVEREȘTI

DIEM, Fetească Albă , Dry White Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

Grape variety: Fetească Albă

Wine Type: Dry White

Wine region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 12.5

Total acidity (g/l): 6.07

Residual Sugar (g/l): 1.5

Range Description

Inspired by the Golden Princely Diadem from Bunești Averești , one of the masterpieces of the Romanian treasury, the DIEM collection currently brings the values of a land renowned for over two millennia for its history and winemaking tradition. Selected Romanian wines. A precious legacy for today.

Grape harvest

The grapes were harvested manually, at a sugar content of minimum 210 g/l.

Vinification

The grapes were destemmed and macerated at low temperature, then cold pressed. The must was clarified by gravity decantation, then fermented in stainless steel tanks at a controlled temperature. The young wine was stored in stainless steel tanks to preserve its freshness and aromatic expression.

Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Feteasca Albă reveals a delicate, floral and fruity profile.

Tasting notes

Light straw yellow wine, with delicate aromas of acacia flowers, peaches and pears. The taste is fresh and balanced, with well-integrated acidity and well-defined fruity notes. The aftertaste is clean and persistent, with floral and fruity accents.

Culinary associations

It goes well with fish brine, grilled trout, eggplant salad, or zucchini stuffed with cheese and herbs.

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