DOMENIILE AVEREŞTI

# DIEM, Fetească Neagră Rosé, Semi-dry Red Wine, 0.75 l – DOC-CMD Huși

Huși Vineyard | 2025

## 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 230 g/l.

## Vinification

The grapes were destemmed, then macerated and fermented in stainless steel tanks at a controlled temperature to extract color, aromas and tannins. After maceration, the grapes were pressed. The alcoholic fermentation was stopped by cooling, thus preserving some of the grapes' natural sugars. The young wine was stored in stainless steel tanks to preserve its freshness and fruity expression.

## Wine philosophy

DIEM brings together three representative varieties of Romanian viticulture – Fetească Albă , Fetească Regală and Fetească Neagră – in a contemporary interpretation. Vinified in red, Fetească Neagră highlights the fruity and spicy character of the variety.

## Tasting notes

Ruby-red wine with aromas of prunes and cherries, complemented by notes of black pepper. The taste is fruity and balanced, with a supple texture and well-integrated tannins. The aftertaste is persistent, with accents of ripe fruit and spices.

## Culinary associations

It goes well with Moldovan tochitura, sarmale with polenta, sheep pastrami or oven-baked pork roast.

**Grape variety**: Fetească Neagră

**Wine Type**: Semi-dry Red

**Wine region**: Moldavia

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

**Recommended serving temperature**: 14-16°C

**Alcohol %**: 13.9

**Total acidity (g/l)**: 7.2

**Residual Sugar (g/l)**: 5.2

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