DOMENIILE AVEREȘTI

DIEM, Fetească Neagră Rosé, Semi-dry Rose 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 210 g/l.

Vinification

The grapes were destemmed and subjected to a short maceration at low temperature for a delicate extraction of color and aromas, then cold pressed. The must was clarified by gravity decantation, then fermented in stainless steel tanks at a controlled temperature. 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 as a rosé, Fetească Neagră reveals a delicate and fruity expression.

Tasting notes

A bright salmon-pink wine with aromas of strawberries, raspberries and red currants. The taste is fresh and balanced, with well-defined acidity and a supple texture. The aftertaste is persistent, with red fruit accents.

Culinary associations

It goes well with grilled chicken with baked vegetables, meatballs, sheep's cheese or bellows cheese with polenta.

Grape variety: Fetească Neagră

Wine Type: Semi-dry Roses

Wine region: Moldavia

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

Recommended serving temperature: 8-10°C

Alcohol %: 11.7

Total acidity (g/l): 7.5

Residual Sugar (g/l): 9.2

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