DOMENIILE AVEREȘTI

DIEM, Fetească Regală , Semi-dry White 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 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 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 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 Regală stands out for its floral-fruity character and balance.

Tasting notes

The wine is light straw yellow in color, with greenish reflections, with aromas of wildflowers, grapefruit and apples. The taste is fresh and balanced, with well-defined acidity and a pleasant roundness. The aftertaste is persistent and refreshing, with fruity accents.

Culinary associations

It goes well with chicken with sour cream and polenta, baked pike perch with greens, salty cheese pie, or peppers stuffed with rice and vegetables.

Grape variety: Fetească Regală

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 %: 12

Total acidity (g/l): 7.05

Residual Sugar (g/l): 5.5

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