




**GITANA
WINERY**

Saperavi

Variety:	Tasting notes:
Gitana	Visual: intense dark purple to black colour Aroma: Red fruits with a strong minerality due to the maturation in clay amphoras. Taste: A strong and complex taste with creamy notes as a result of the malolactic fermentation in amphoras.
Grape type:	
100% Saperavi	
Wine type:	
Quality red dry wine	
Harvest year:	
2015	
Harvest	
The grapes are harvested by hand and the production amount is 7 tones per hectare.	
Appellation:	
5 hectares in the Valul lui Traian wine region	
Soil type:	
Chernozemic soil with calcareous texture	
Vinification	
The grapes are harvested by hand and the maceration is done in clay amphoras. During the fermentation are used only indigenous barmes, and after the maceration the wine remains for aging for at least one year in clay amphoras. This allows a maximum enrichment of the wine, and also ensure a strong and well balanced body and color.	Alcohol 14% Total acidity (g/l) 5.9 Sugar 4.0
	Recommended
	Well associated with lamb or venison, with vegetables and ripened or semi-maturated cheeses.
	Recommended/Consumption temperature
	16-18 ° C
	Aging potential:
	Long

Safr 2018. Jantar em 25/11/2022. Vino Nobile.