



## FRIZA 2022

petillant wine, semi-sparkling

Produced and bottled by  
**CARASTELEC SPARKLING WINERY**

Grapes: 100% Fetească Regală / Royal Maiden  
Abv: 11 %  
Acidity: 7,61 gr/l  
Residual sugar: 7 gr/l

### TERROIR

Soil: clay and mica  
South-faced slopes at 300 m altitude,  
Vineyard Planted in 2011, 11 year, density 6250 plants/ha

### Vinification

The natural fermentation of must into wine is stopped before is completely finished. When the fermentation is almost completed, the tank's valves are closed, and the CO<sub>2</sub> is trapped in the wine. The wine kept under pressure is bottled under pressure to preserve the carbon dioxide content i.e. the fine pearling bubbles of it. This method gives extremely fruity, lightly bubbling wines, with 1 - 2,5 bars pressure in bottle, with a pleasant residual sugar and low alcohol content.

### The wine

Fine floral and yellow-fruity elements underscore this lively, effervescent wine. Honeyed linden flower, wildflower notes, pear and quince flavours highlight this lightly bubbling white made from the indigenous Feteasca Regala (Royal Maiden) variety. The exotic fruit and mineral hints on the finish give additional buoyancy to this off-dry petillant. Perfect as a starter, but it can be drunk with spicy food or not-so-sweet desserts. This semi-dry petillant wine has no added CO<sub>2</sub>; their effervescence results exclusively from its own fermentation process.

### Pairing tips:

prosciutto e melone, spicy food, sushi, salads, fruits, goat or other fresh cheeses, mozzarella, not-so-sweet desserts



  
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