



Petro Vaselo

Melgis

Melgis by Petro Vaselo is a fresh and expressive wine that reflects a modern and precise approach to winemaking. It reveals vibrant notes of ripe fruit, subtle floral nuances, and a delicate mineral touch. On the palate, it is balanced and lively, with a clean structure and a refined, persistent finish.

Flavor profile

Intense ruby red color. Aromas of black cherry, plum, and blueberry followed by spice, leather, cocoa, and cinnamon.

Food pairing

Pair with red meats such as brisket or duck.

Tasting notes

Intense ruby red color. Aromas of black cherry, plum, and blueberry followed by spice, leather, cocoa, and cinnamon.

Winemaking

Fermentation in conical oak tanks for 15 days at controlled temperature. Malolactic fermentation in oak vats and barrels. Aging in oak containers of different sizes for 3 months.

Appellation

DOC

Region

Recas

Country

Romania

Wine type

Red

Blend

Feteasca Neagra

Alcohol %

15

Bottle size (ml)

750

Elevation

722

Vineyard

Clayey-marshy soil

Harvest

Hand-harvested