



## 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

This wine is an intense ruby red color. The nose opens on preponderant notes of dark spices but is then enriched by intense notes of ripe berries, such as raspberries and blackberries. It is then followed by important tertiary references of cocoa, leather, and licorice.

### Food pairing

Pair with red meats such as brisket or duck.

### Tasting notes

Consistent and round, with tannic texture and long persistence, this is quite a mystical experience of primordial flavors.

### 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

### Vintage

2020

### Alcohol %

15

### Bottle size (ml)

750

### Elevation

722

### Vineyard

Clayey-marshy soil

### Harvest

Hand-harvested