



VALLE D'AOSTA DOP PASSITO CHARMANT 2016

Appellation:	Valle d'Aosta DOP Torrette
Area:	Saint Pierre (AO)
Vintage:	2016
Grapes:	Moscato 45% - Traminer 45% - Sauvignon 10%
Harvest time:	First week of October
Harvest method:	Hand-picked
Alcohol content:	13,5%
Soil type :	Morainial-sandy soil

TASTING NOTES:

Passito wine that has an intense and persistent aroma in the nose, with hints of apricot and dried apples. In the mouth it is delicate, velvety, really aromatic also here, with a good freshness that makes it particularly pleasant. Excellent with strudel, with dry pastries, special with milk blue cheeses.

Colour: Golden yellow

Bouquet: Really intense wine, with notes of apricot and dried apple

Flavour: Velvety wine with a good freshness and a long and persistent finish

FOOD PAIRINGS:

It goes well with strudel, with dry pastries, special with milk blue cheeses.