



VALLE D'AOSTA DOP

Rosé 2020



Appellation:	Valle d'Aosta DOP Rosé
Area:	Saint Pierre (AO)
Vintage:	2020
Grapes:	Petit Rouge 50% - Cornalin 40% - Premetta 10%
Harvest time:	Second week of October
Harvest method:	Hand-picked
Alcohol content:	13%
Soil type :	Morainial-sandy soil

TASTING NOTES:

Petit Rouge, Cornalin and Gamay are the three grape varieties that wisely combined and processed give life to this fresh and fragrant wine with a beautiful lively color and which leaves the mouth clean and dry.

This Rosé has its own identity which, combined with the typical versatility of the product, makes it suitable for an infinite series of pairings.

A mountain wine that stands out for its typicality, its pleasantness and its good structure. It goes perfectly with local cuisine but also with seafood, white meats.

Colore: Light rosé

Profumo: Fruity and floral notes

Flavors: Dry, fresh wine with good flavor

FOOD PAIRINGS:

It is perfect like aperitif, but it goes well with courses of fish or white meats.