



VALLE D'AOSTA DOP BIANCO ENSEMBLO 2017



Appellation:	Valle d'Aosta DOP Bianco
Area:	Saint Pierre (AO)
Vintage:	2017
Grapes:	Traminer 50% - Moscato 40% - Müller- Thurgau 10%
Harvest time:	Late September
Harvest method:	Hand-picked
Altitude:	800 meter above sea level
Alcohol content:	12,5%
Soil type :	Morainial-sandy soil

VINIFICATION AND AGEING

After the harvest, we keep the grapes inside the press for 8 hours at 15°C. Then we vinified with great care, the grapes are delicately crushed. The must ferments at a controlled temperature of about 18°C to preserve the best characteristics of the wine.

After the static cold decanting, the wine is gently stirred on the fine lees for a few months before being filtered and prepared for bottling.

TASTING NOTES

Colour: Straw yellow

Bouquet: intense and fine; the fruity notes of white flowers and white pulp fruits stand out in a decisive way

Flavour: dry, delicate and enveloping wine, the aromatic notes present on the nose also return here; long persistence

FOOD PAIRINGS :

It goes well with aperitifs and with simple courses where there is something aromatic, really good with cheeses.

AWARDS:

