



VALLE D'AOSTA DOP

GAMAY 2018



Appellation:	Valle d'Aosta DOP Gamay
Area:	Saint Pierre (AO)
Vintage:	2018
Grapes:	Gamay 100%
Harvest time:	First week of October
Harvest method:	Hand-picked
Altitude:	700 meter above sea level
Alcohol content:	13%
Soil type :	Morainial-sandy soil

VINIFICATION AND AGEING

The grapes are destemmed, the fermentation is just in stainless steel tanks, where we maintain in contact the wine and the grape skins during the fermentation for other 6-8 days. For all the processes of fermentation and the maceration time we have a controlled temperature of 28 °C.

The malolactic fermentation is inside stainless steel tanks, where we keep the wine in contact with the fine lees for few months. Every year we bottle this wine in the late Spring. After that we aging the wine inside the bottle for at least 2 years, in this way we obtain a more balance and fine body.

TASTING NOTES

Colour: Bright ruby red

Bouquet: Ripe red fruits, with a hint of cherry and hint of spicy notes

Flavour: Intense with good freshness and a long persistent

FOOD PAIRINGS :

It goes well with main courses of meat and cheeses.

AWARDS:



We are really proud of this Silver Medal at Competition International du Gamay , because our Gamay was the only one Italian wine to be awarded.