



VALLE D'AOSTA DOP BIANCO ENSEMBLO 2019



Area: Saint Pierre (AO)

Vintage: 2019

Grades: Traminer 50% – Moscato 40% – Müller- Thurgau 10%

Harvest time: late September

Harvest method: Hand-picked

Alcohol content: 13,5%

Soil type: Morainal-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.

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