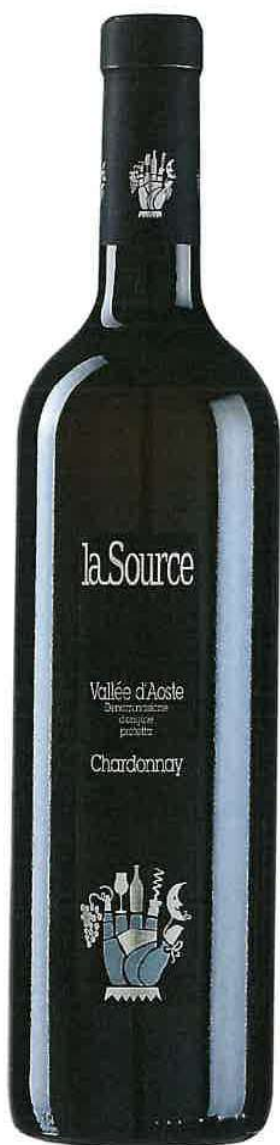




VALLE D'AOSTA DOP CHARDONNAY 2025



Appellation: Valle d'Aosta DOP Chardonnay

Area: Aymavilles(AO)

Vintage: 2025

Grapes: Chardonnay 100%

Harvest time: Late September

Harvest method: Hand-picked

Alcohol content: 13,5%

Soil type : Morainial-sandy soi

VINIFICATION AND AGEING

After the harvest, we keep the grapes inside the press for 5 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 grape. The wine is gently stirred on the fine lees for a few months before being filtered and prepared for bottling. After the bottling we aging the wine inside the bottle for at least 1 year, in this way we obtain more balance and a fine body, where the acidity is more delicate.

TASTING NOTES

Colour: Straw yellow with golden hues

Bouquet: Fresh aromas, with notes of white flowers with full and harmonious fruity notes

Flavour: Elegant body with freshness and sapidity

FOOD PAIRINGS

It goes well with appetizers, light first courses, cold cuts and cheeses.

LA SOURCE sas di Celi Stefano e C. Soc. Agr.; Loc. Bussan Dessous, 1; 11010 SAINT-PIERRE AO; Tel. 0165 904038; Cell. 3356613179 info@lasource.it /commerciale@lasource.it