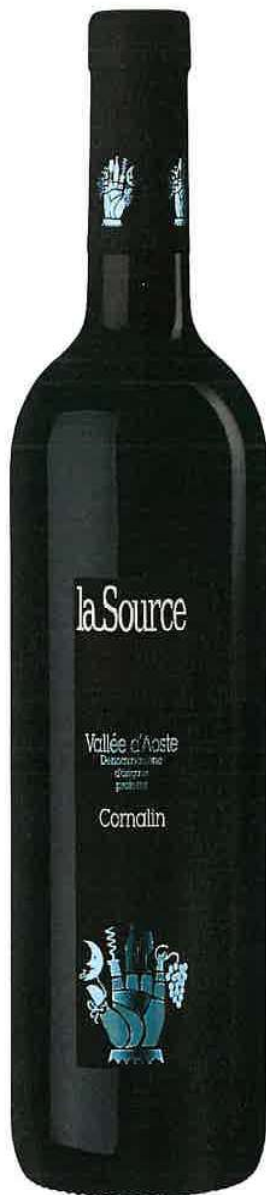




VALLE D'AOSTA DOP CORNALIN 2018



Area: Saint Pierre (AO)

Vintage: 2018

Grapes: Cornalin 100%

Harvest time: Middle October

Harvest method: Hand-picked

Alcohol content: 13,5%

Soil type: Morainial-sandy soil

VINIFICATION AND AGEING

After the grapes are destemmed, they are carefully vinified according to the traditional fermentation method on grape skins at temperature of 26-28°C, with a maceration of 8-10 days.

The malolactic fermentation and the ageing are completely in stainless steel tanks. Normally we bottle this wine at the end of the summer, followed by the aging in the bottle for 12 months.

TASTING NOTES

Colour: Soft ruby red

Bouquet: Elegant and fruity, light spicy hints.

Flavour: Delicate body with a fine freshness, with notes of small red fruits.

FOOD PAIRINGS :

It goes well with cold cuts and cheeses and with simple main courses.

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