



VALLE D'AOSTA DOP ROSÉ 2025



Appellation: Valle d'Aosta DOP Rosé

Area: Saint Pierre(AO)

Vintage: 2025

Grapes: Petit Rouge 70% - Cornalin 20% - Gamay 10%

Harvest time: Second ten days of October

Harvest method: Hand-picked

Alcohol content: 12%

Soil type : Morainial-sandy soil

VINIFICATION AND AGEING

Petit Rouge, Cornalin and Gamay are the three vines that expertly united and processed give rise to this fresh and fragrant wine with a beautiful lively color and which leaves the mouth clean and dry. This Rosé has its own identity which, combined with the typical versatility of the product, makes it suitable for an infinite series of combinations. A mountain wine that stands out for its typicality, its pleasantness and its good structure. It goes perfectly with local cuisine but also with seafood dishes and white meats.

TASTING NOTES

Colour: Light rosé

Bouquet: Wide with fruity and floral notes

Flavour: Dry, fresh wine with good flavor

FOOD PAIRINGS

Ideal as an aperitif, but also in combination with seafood dishes and white meats.