

# VALLÉE D'AOSTE DOP NEBBIOLO

GRAPE VARIETY	100 % Nebbiolo
VINEYARD AGE	4 years
PRODUCTION AREA	Monjovet, Aosta Valley
SOIL	Sandy
ALTITUDE PLANTS ASV	500 mt
AREA	10000 mq, Gujot system, 8.000 plants per hectare, rows at 1,80 mt x 0,70 mt, yield 80 q/ha
HARVEST	Manual, first ten days of October
WINE-MAKING	12 month of aging in new barrique
ALCOHOL	13% Vol.
CONTENTS	750 ml
VINTAGE	2018

rosset  
ERROIR



## ORGANOLEPTIC CHARACTERISTICS

VIEW	Ruby Red
NOSE	The nose is fine with floral and fruity notes, notes of violets, blackberries and cherries. Elegant, sapid, fresh, soft and slightly spicy on the palate. Persistent finish.
TASTE	In the mouth, elegant with good flavor, delicately spiced.
PAIRING	Soups and first courses, red meats, medium and long matured cheeses.
SERVICE TEMPERATURE	16°/18° C - 60°/64° F
RECOMMENDED GLASS	Winebar glass 53 cl. Diam. 92mm