

Vallée d'Aoste DOC

GAMAY

The Vineyard

Place of production:	Quart, Saint-Christophe and Villeneuve.
Surface:	Ha 1,3.
Growing:	Guyot.
Exposition:	South, South-West with steepness between 20 to 70%.
Soil:	Very sandy, slightly calcareous, really dry and with steep slope (> 70%).
Farming operations:	Both mechanical and manual, with techniques allowed in the organic farming. No use of insecticides, nor acaricides, and not even chemical weeding are performed. Manuring is performed just with organic substances (manure).
Year of installation:	From 1972 to 1998.
Harvesting:	Middle of September.

The Wine

Cepage:	Gamay 100%.
Vinification:	With destemmed grapes, maceration with skin for 5/6 days pumping over three times a day at 27/28 °C controlled temperature.
Aging refinement:	Stainless steel.
Bottling:	May/June.
Colour:	Brilliant ruby red colour.
Perfume:	Delicately intense fruity bouquet, the strawberry in evidence.
Flavor:	Complex, soft, with good freshness and delicate hints of tannin.
At table:	Excellent when combined with salami, "motzetta" (kind of dried meat) and lard, as well as with traditional Aosta Valley soups.