

Vallée d'Aoste DOC

PINOT NOIR

The Vineyard

Place of production:	Quart, Saint Christophe.
Surface:	Ha 2,5.
Growing:	Guyot on "ciglioni".
Exposition:	South, South-West.
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 1980 to 1995.
Harvesting:	End of September, first decade of October.

The Wine

Cepage:	Pinot Noir 100%.
Vinification:	with destemmed grapes, and no yeast added. Maceration with skin for 8/10 days pumping over three times a day at controlled temperature.
Aging refinement:	In wood big barrel.
Bottling:	May/June.
Colour:	Ruby colour tending to garnet.
Perfume:	Complex and persistent nose with hints of wild berries.
Flavor:	balanced in the mouth, soft with dry taste and good alcohol content, slightly tannic.
At table:	Good accompaniment to meat dishes or cheese.