



Vin de La Sabla® - Vino Rosso
ΛΙΝΟ ΔΕ ΤΑ ΣΑΒΛΑ® - ΛΙΝΟ ΚΟΣΣΟ



Grape varieties and style: blend of different grapes. Dry red wine. No oak.

Vineyards: La Sabla, Bufferia and Sazzé vineyards in Aymavilles. Age of vineyards from 20 to 70 years.

Terroir: loose, sandy, moraine soil. Western exposure. Altitude 650 metres (2,132 feet).

First year production: 1971.

Annual production: 7.000.

Surface: training method Guyot.

Harvest: harvested manually at the end of October.

Vinification: fermentation in steel tanks under a controlled temperature of 28°C (82°F). Long maceration (10/12 days) with daily pump over. 8 months ageing in steel tanks.

Characteristics: Color is a violet hue with ruby highlights. Fruity but delicate black cherry nose, slightly spicy. On the palate, intense front end with a softly balanced acidity at the finish.

Food pairings: with salami, soups and pasta, red meat and fresh, medium seasoned cheese.

Side note: the original “La Sabla” vineyard in Aymavilles was owned and worked by the ancestors of the current Charrère family and later enlarged to include other vineyards in the area. La Sabla name was registered to commemorate the pedigree of this wine which uses a blend of grapes indigenous to the Aosta Valley.

Optimum service temperature: 16/18 °C (60-64°F).



Recommended wine glass: Burgundy