

LES CRÊTES[®]
VALLE D'AOSTA



Mon Rouge – Vino Rosso
MON ROUGE – VINO ROSSO



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

Vineyards: different vineyards in Aymavilles (AO), St. Pierre (AO), Gressan (AO), St. Christophe (AO) and Aosta (AO). Age of vineyards 15 years.

Terroir: loose and sandy, moraine soil. Different exposures. Altitude 500 to 600 metres (1,640 to 2,296 feet)

First year production: 1995.

Annual Production: 7.000 bottles

Harvest: harvested manually in the middle of October.

Vinification: Fermentation in steel tanks under a controlled temperature of 28° c (82° F). Short fermentation (7 days) with daily pump over 6 months ageing in steel tanks.

Characteristics: Color is ruby red. On the nose fresh, fruity and floral. On the palate, soft and delicate front end with a softly balanced acidity at the finish. Easy to drink.

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

Optimum serving temperature: 15-17° C (59-62° F)

Recommended wine glass: little ballon

