

LES CRÊTES[®]
VALLE D'AOSTA



Merlot le Merle Valle d'Aosta D.O.P.
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Vine variety: Merlot 100%.

Vineyards: Aymavilles.

Age of vineyards: 25 years.

Terroir: morenic and sandy soil. Exposure: North-West steep slopes. Altitude: 650 metres.

First year production: 2015.

Annual production 3.300.

Surface, cultivation, plant density, yield: 5500 metres, training method Guyot, 7500 feet per hectare. 65 q/ha.

Harvest: middle of October.

Vinification: steel maceration 12/18 days and wood refinement for 1 year in French tonneaux of 300 L.

Characteristics: Ruby and bright. At the nose, there is an explosion of small black fruits, cranberry and blackberry jam, with floral notes of violet and rose. Tasty spices amplify the palate's tasteful perception and silently close on the toasted cocoa notes.

Food pairings: salami, white and red meats, grilled lamb, orange duck.

Side note: this wine is born from Eleonora and Elena's desire to experience and innovate. With Le Merle, we intend to challenge the vocation of our terroir by cultivating and producing this variety of an international origin, to obtain a wine of great consistency, fullness and elegance. The appellation "Le Merle", because during the harvest we race with the blackbirds who are greedy of this variety.

Optimum serving temperature: 16/18 °C.



Bicchiere consigliato: grand ballon