



Neige d'Or Valle d'Aosta D.O.P.
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Vine variety: blend of white grape varieties cultivated in Aosta Valley.

Vineyards: Several vineyards in Aosta Valley

Age of vineyards: 30 years.

Terroir: morenic and sandy soil. Exposure: various, altitude 350 to 700 metres.

First year production: 2015.

Annual production: 3300.

Surface, cultivation, plant density, yield: 0.80 ha, training method Guyot, 7500 feet per hectare, 50 q / ha.

Harvest: harvested manually in the middle of September.

Vinification: part in oak barrel of 30 hl and part in barriques of 300 l. Aged "sur lie" for 11 months. Bottle aging of 12 months.

Characteristics: bright straw yellow. Its nose is fruity, with floral and spicy notes. A precise taste-olfactory correspondence harmoniously accompanies the palate with a consistent and complex pulp. It persists in the mouth with great elegance.

Food pairings: Appetizers of international cuisine, risotto, white meats, fish, fresh and creamy cheeses.

Optimum serving temperature: 12 °C.

Side note: in 2015, we opened the new tasting area called "The Wine Refuge". For this occasion, we devoted to this edifice, rich in cultural meanings, this wine produced by a blend of selected white grapes from our production area. We called it Neige d'or, to mean the candor and the purity of snow that covers our valley mountains.

Recommended glass: Grand Ballon

