

LES CRÊTES<sup>®</sup>  
VALLE D'AOSTA



Rosé Valle d'Aosta D.O.P.  
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**Grape variety and style:** dry, rosé wine. Petit Rouge (indigenous red variety) and Pinot Noir.

**Vineyards:** Coteau La Tour and Bufferia di Aymavilles (AO).

**Terroir :** loose, sandy, moraine soil. North-West exposure. Altitude 700 metres (2,296 feet).

**First year production:** 2019.

**Annual production:** 6.600.

**Surface:** training method Guyot.

**Harvest:** harvested by hand at the end of September.

**Vinification:** 3 hours of skin maceration of whole grapes chilled in the press. 12 days fermentation in stainless steel tanks at controlled temperature (14 ° C-57.2 ° F). 2 months aging "sur lies".

**Characteristics:** bright, soft pink. Delicate, floral and fruity nose with notes of strawberry, black currant and white melon. Fresh and pleasant on the palate with notes of white peach, fine structure, good acidity and savory finish.

**Food pairings:** appetizers, fish dishes, coquillage, cold cuts, short and medium-aged cheeses, sushi.

**Notes:** the grapes that make up our Rosé come from several clones of indigenous variety grown in old vineyards which contribute to its remarkable organoleptic complexity. These vineyards have always been used for the production of Torrette, the oldest DOC in the Aosta Valley, which we decided to use for the first time for the production of a rosè

**Optimum serving temperature:** 10/12 °C.



**Recommended wine glass:** tulip

