

La Kiuva

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Rosé de Vallée

REGION

Valle d'Aosta

VARIETY

Picotendro (local Nebbiolo clone), Gros Vien and Neyret.

Exposure and altitude: South-East, South 1300 – 1700 feet ASL (380 – 500 m ASL).

Soil composition: Sandy and neutral.

Cultivation method: Pergola and Guyot.

Harvest: Manual harvesting in mid-October.

Vinification process: Short maceration (12 hours) and fermentation without the skins at controlled temperature. 6 months refinement in stainless steel tank and 2 months in the bottle before sale.

TASTING NOTES

Beautiful pale pink (pelure d'oignon). Aromas of fresh fruit, raspberries and wild berries. Fresh and mineral, with a delicate bitter taste at the end.

FOOD PAIRINGS

Elaborated fish preparations and sauces. Perfect summer wine.