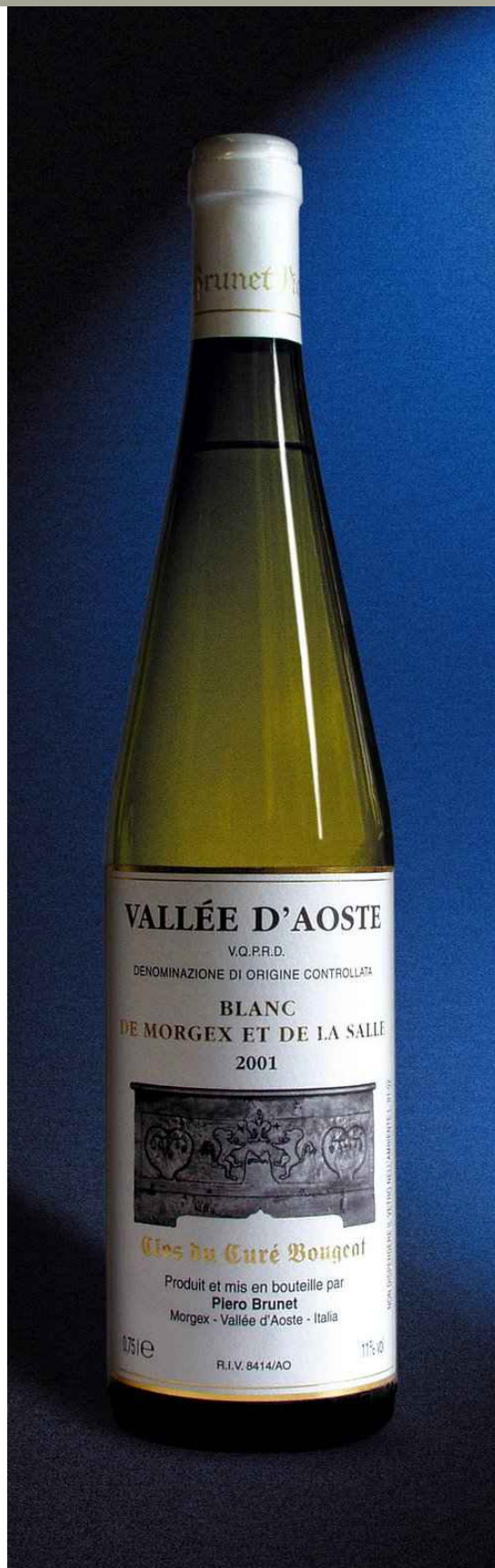




VITICULTEURS ENCAVEURS
VALLÉE D'AOSTE

BRUNET Piero



Vallée d'Aoste Blanc de Morgex et de La Salle DOP

name: Vallée d'Aoste Blanc de Morgex et de La Salle DOP

production area: villages of Morgex and La Salle

surface: 0.5 hectares

vine training technique: pergola

exposure to sunlight: south, south-east

year of planting: 1950 - 1985

harvest time: late September - early October, picked by hand and placed in crates

grape varieties: Priè Blanc 100%

vinification: natural vinification with grapes removed from stalks, at controlled temperature

maturation: in steel vats

Wine descriptors and food pairing suggestions:

it is pale, straw- coloured wine with greenish reflections.

The bouquet is subtle, delicate and fruity with hints of mountain herbs. It has a dry, tart and delicate taste with many fruity notes.

Perfect as an aperitif, ideal with various fish dishes and refined hors d'oeuvres, it is excellent with Fontina cheese. Best served cool at a temperature of 8-10°C.

total production: 3,000 bottles per year

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