



VITICULTEURS ENCAVEURS  
VALLÉE D'AOSTE

MAISON VEVEY ALBERT di Mario Vevey



## 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: Municipalities of Morgex and La Salle (Valle d'Aosta-Italy)

surface: 1.20 hectares

vine training technique: "pergola", traditional structure in stone and wood

exposure to sunlight: south, 45%

harvest time: second half of September, manual

grape varieties: Priè Blanc 100%

vinification: fermentation "in white", softly pressed grapes without de-stalking

maturation: fiberglass, 5 months

wine descriptors and food pairing suggestions:

Colour: yellow pale

Bouquet: delicate, with hints of white flowers and mountain's herbs

Taste: dry, sour, salty, very delicate

Alcohol: 12%; Acidity: 7.5%; Extract: 15%

Food approach: delicate fish dishes, white meats and cheeses

Serve cool: excellent as aperitizer or dessert

total production: 7,000 bottles

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