



In the middle of the nineteenth-century the Cornalin, was one of the most widespread indigenous vines. According to the first studies concerning the Aosta Valley ampelography (1833-1838), the viticultural territory between Saint-Vincent and Verrayes was indicated as the area where this vine was more widely found.

Similarly to other autochthonous vines, the appearance of fungal diseases (Oidium, Peronospora) and of the Phylloxera caused its abandon, until its almost total disappearance. Only a meticulous work of salvage and selection of the surviving plants by the Institut Agricole Régional allowed us to start planting this vine again.

The Cornalin is a prestigious vine with a great personality.

Cornalin DOC

GRAPE VARIETIES

Cornalin

WINEMAKING

In steel with pre-fermentative cold maceration; fermentation at 25°C, maceration for 10-12 days.

AGEING

Refinement of 6 months in steel, keeping, when possibile, the noble lees of fermentation until bottling.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Red ruby colour, bright with violet hues; intense, of a good persistence, slightly spicy with fragrance of spices and mountain herbs; the wine, dry, rightly alcoholic, with a good freshness, presents smooth tannins, which elegantly harmonize; it is a wine of a great character with a closure recalling ripe red fruits.

GASTRONOMY

Salami and pork meat and typical meat based recipes of the Aosta Valley.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

