



Cornalin is an indigenous grape that was once quite widespread in the region, but it was abandoned during the phylloxera outbreak, thus risking extinction. Less than a decade ago a few wineries that believed in this vine's potential started to reevaluate it, and managed to create outstanding wines.

Among the wineries that have always believed in this great Valle d'Aosta indigenous grape is "La Source", and this wine is the epitome of the studies carried out by the winery during the years. You will find a very intense nose, complemented by notes of red berries with flowery and spicy hints. You will be delighted by its harmonic, agile and pleasant palate.

Cornalin DOC 2013-2014

GRAPE VARIETIES

Cornalin

WINEMAKING

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

AGEING

In stainless steel for six months; whenever possible, noble fermentation lees are kept until bottling.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Red ruby color; typical spicy bouquet, where cloves, pepper and red berries hints stand out; with a good freshness and body, it has a soft and unobtrusive tannin.

GASTRONOMY

Excellent with meat dishes, savory first dishes, fresh and medium-ripe cheeses, pastas and soups.

Serving temperature 18-20°C

AVAILABLE FORMATS

75 cl



AWARDS

- *Silver medal DECANTER WORLD WINE AWARDS 2016;*
- *Oscar d'Argento MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *Diploma Medaglia d'oro MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *3 stelle GUIDA VINI BUONI D'ITALIA 2017 (TOURING CLUB)*