



Gamay is a grape of French origin that characterizes the wines from the Beaujolais and the Loire Valley regions. Its fruity olfactory notes are quite considerable. In Valle d'Aosta this vine is widely appreciated for its agronomical characteristics that adapt to the intra-alpine climate.

Gamay DOC 2013

GRAPE VARIETIES

Gamay

WINEMAKING

Harvest is usually carried out during the first half of October. The manual harvest allows for an accurate selection of the grapes at the vineyard; only the perfectly healthy and ripe grapes are brought to the winery for vinification. 100% of the grapes are destemmed, fermentation is carried out in stainless steel and the temperature is kept around 28°C during the whole maceration; the must-wine stays on the lees for 6-8 days, after which it is drawn off. In order to preserve the fresh aromas and the rounded taste and to avoid the presence of excessively hard tannins, no pressed wine is added to the mass; only the wine flower is preserved. The malolactic fermentation is completely carried out in steel and aging takes place in vats on fine lees for a few months.

AGEING

Bottling is scheduled during late spring each year.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Moderate red ruby color; intense and persistent, flowery and fruity bouquet (violets and strawberries); in the mouth it is dry, with a good alcoholic warmth, soft, pleasantly fresh with elegant tannins, savory; a balanced wine with pleasant fruity sensations.

GASTRONOMY

Excellent with cold cuts and soups.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl



AWARDS

- Silver medal DECANTER WORLD WINE AWARDS 2016