

La Ville



VITICULTEUR ENCAVEUR

DOC Chambave Muscat



CLASSIFICATION

Valle d'Aosta DOC Chambave Muscat

AREA OF PRODUCTION

South-east facing vineyards in the municipality of Verrayes at 650 m above sea level

TERRAIN

Moraine, loose and sandy, very steep

GRAPE VARIETIES

100% Muscat Petit Grain

TYPE OF TRAINING

Guyot

VINIFICATION AND REFINING

In stainless steel with pre-fermentation cold skin maceration. Refined for 8 months in stainless steel, left in contact with its fine fermentation lees and frequently stirred. Refined in bottles for 4 months

COLOUR

Straw yellow, greenish reflections, crystalline

BOUQUET

Fine, aromatic, floral, fruity. Apricot, sage, thyme and peach scents

FLAVOUR

Good body, consistent, dry, delicately alcoholic, fresh

FOOD PAIRINGS

Aperitif wine, pairs well with shellfish, white meats, some soups, medium mature and semi-soft cheeses (e.g. fontina)

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

La Ville



VITICULTEUR ENCAVEUR

DOC Chambave Muscat Flétri



CLASSIFICATION

Valle d'Aosta DOC Chambave Muscat Flétri

AREA OF PRODUCTION

South-facing vineyards in the municipality of Verrayes at 650 m above sea level

TERRAIN

Moraine, loose and sandy, very steep

GRAPE VARIETIES

100% Muscat Petit Grain

TYPE OF TRAINING

Guyot

VINIFICATION AND REFINING

After harvesting, the bunches of grapes are naturally raisined in crates. Vinification in stainless steel with pre-fermentation cold skin maceration for 36/48 hours. Refined for 12 months in steel and 4 in bottles

COLOUR

Deep golden yellow, crystalline, consistent

BOUQUET

Very strong and persistent aromas, aromatic, floral and fruity. Scents of acacia, thyme, sage, yellow peach, sweet almond, honey

FLAVOUR

Sweet, warm, soft and rounded flavour; good body wine, intense and persistent. The finish is sweet and tastes of almonds and honey

FOOD PAIRINGS

Dessert, excellent with "tegole" wafers and plain pastries. Foie gras, blue cheese and mature tomat. Considered a "Vino da meditazione" (intellectually stimulating wine)

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products

10701 Tesshire Drive, St. Louis, MO 63123

(855) 466-1052 - tavolovigneto.com

La Trille



VITICULTEUR ENCAVEUR

DOC Chambave

Rosso



CLASSIFICATION

Valle d'Aosta DOC Chambave

AREA OF PRODUCTION

South-west facing vineyards in the municipality of Verrayes at 450 m above sea level

TERRAIN

Moraine, loose and sandy

GRAPE VARIETIES

70% Petit Rouge, 20% Syrah, 10% Vuillermin

TYPE OF TRAINING

Cordon and Guyout

VINIFICATION AND REFINING

In stainless steel, pre-fermentation cold maceration, fermentation at 22° C. Half refined in steel and half in wood for 6 months then blended together.
Refined in bottles for 6 months

COLOUR

Deep ruby red with violet reflections, consistent

BOUQUET

Intense and persistent, floral and fruity

FLAVOUR

Dry in the mouth with good structure, fresh, very ductile

FOOD PAIRINGS

Local cold cuts, soups and local stewed meat dish

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

La Trille



VITICULTEUR ENCAVEUR

DOC Cornalin



CLASSIFICATION
Valle d'Aosta DOC Cornalin

AREA OF PRODUCTION
South-east facing vineyards in the municipality of Verrayes at 650 m above sea level

TERRAIN
Moraine, loose and sandy, very steep

GRAPE VARIETIES
100% Cornalin, vitigno autoctono valdostano

TYPE OF TRAINING
Guyot

VINIFICATION AND REFINING
In stainless steel, pre-fermentation cold maceration, fermentation at 22° C. 10/12 days maceration.
Refined for 11 months in stainless steel then 6 months in bottles

COLOUR
Ruby red, intense with violet reflections

BOUQUET
Intense, good persistence, spicy with hints of mountain herbs

FLAVOUR
Refreshing dry wine with soft tannic finish

FOOD PAIRINGS
Cold cuts, traditional meat-based dishes from Valle d'Aosta

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

La Ville



VITICULTEUR ENCAVEUR

DOC Fumin



CLASSIFICATION
Valle d'Aosta DOC Fumin

AREA OF PRODUCTION
South-east facing vineyards in the municipality of Verrayes at 700 m above sea level

TERRAIN
Moraine, loose and sandy, average inclination

GRAPE VARIETIES
100% Fumin, native to Valle d'Aosta

TYPE OF TRAINING
Guyot

VINIFICATION AND REFINING
Fermentation in stainless steel. Refined in large wooden barrels for 12 months then in bottles for 24 months

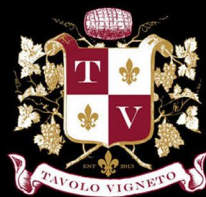
COLOUR
Purple-red tending towards ruby with violet reflections

BOUQUET
Refined aromas with good intensity and persistence, spicy and floral: vanilla, white pepper, cloves

FLAVOUR
Dry, warm, soft; a full-bodied wine with polished tannins

FOOD PAIRINGS
Red and jugged meats, game, mature cheeses

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

La Ville



VITICULTEUR ENCAVEUR

DOC Pinot Noir



CLASSIFICATION
Valle d'Aosta DOC Pinot Noir

AREA OF PRODUCTION
South-facing vineyards in the municipality of Verrayes and south-west facing in the municipality of Chambave between 450 and 650 m above sea level.

TERRAIN
Moraine, loose and sandy, average inclination

GRAPE VARIETIES
100% Pinot Noir, international grape variety

TYPE OF TRAINING
Guyot

VINIFICATION AND REFINING
Pre-fermentation cold maceration and fermentation at 22° C. 10/12 days in stainless steel. Refined in large wooden barrels for 12/15 months then in bottles for a further 18 months

COLOUR
Bright ruby red

BOUQUET
Intense bouquet, fruity and floral with particular aromas of red berries, nutmeg and cloves

FLAVOUR
Well-structured dry wine with delicate, balanced tannins

FOOD PAIRINGS
Cold cuts and meat in general, but also pasta dishes and cheeses

IMPORTED BY



Tavolo Vigneto
Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com

La Ville



VITICULTEUR ENCAVEUR

DOC Vuillermin



CLASSIFICATION
Valle d'Aosta DOC Vuillermin

AREA OF PRODUCTION
South-east facing vineyards in the municipality of Verrayes at 650 m above sea level

TERRAIN
Moraine, loose and sandy, average inclination

GRAPE VARIETIES
100% Vuillermin, native to Valle d'Aosta

TYPE OF TRAINING
Guyot

VINIFICATION AND REFINING
Pre-fermentation cold maceration and fermentation at 22° C.
10/12 days in stainless steel. Refined in large wooden barrels
for 12/15 months then in bottles for a further 18 months

COLOUR
Garnet red

BOUQUET
Strong aromas of red-fleshed fruits

FLAVOUR
Wine with good structure and toasting notes due to refining.
Slight hint of citrus fruits

FOOD PAIRINGS
Cold cuts and meat, especially game, spiced tomas

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolovigneto.com