



piantagrossa®

VITICOLTORE IN DONNAS



396 aesculus hippocastanum

Wine variety : Nebbiolo DOC Aosta Valley

Production area : Vineyards facing south in the small villages : Pont St. Martin and Donnas on 400/500 mtrs above sea level.

Soil: moraine, sandy, steep slopes on terraces
Vines : 90 % Nebbiolo Picotendro, 10% other indigenous vine variety as Fumin, Vine de Nus, Neyret and Freisa

Vine plants per hectare : 3000- 3500

Cultivation : Valdostana Pergola

Yield per hectare : 5000 kg

Alcohol : 13%

Total acidity : 6/6,50%

Harvest : second decade in October

Vinification and refinement : in steel vats, cold pre-fermented maceration, then fermentation at 22°C. Refinement during 12 months in steel vats and 12 months in bottle.

Visual examination : colour : ruby red with orange reflections, full bodied, very tiny residuals.

Smell: intense , persistent, floreal and fruity, fragrances of violet, mountain flowers , small red fruits

Taste: warm , smooth sensation, finely balanced with pleasant tannins

Serving temperature : 16 /17°C

Best with : typical casse croute Valdostana.

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IMPORTED BY



Tavolo Vigneto

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10701 Tesshire Drive, St. Louis, MO 63123
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VITICOLTORE IN DONNAS



BIANC>ONE

Vine variety: White Wine

Production area: Vineyards facing south in the small villages : Pont St. Martin and Donnas on 400/500 mtrs above sea level.

Soil: moraine , sandy, steep slopes on terraces.

Vine: 100% Erbaluce

Vine plants per hectare 3000

Cultivation: Valdostana Pergola

Yield per hectare : 5000 kg

Alcohol : 13%

Total acidity : 6/6,50%

Harvest : second decade of October

Vinification and refinement : in steel vats, cold pre-fermented maceration for 7 days, fermentation in French oak barrels at 20°C and then the wine aged for 12 months in the same French oak barrels. Finally will take place the refinement in bottles during 6 months.

Visual examination: Straw yellow color.

Smell: Intense and persistent, floral and fruity with fine herbaceous notes, hints of mountain flowers and subtle vanilla notes.

Taste: In the mouth the wine is important, with almond aromas and high sapidity.

Serving Temperature : 10/12 °C

Best with: Polenta and cod

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VITICOLTORE IN DONNAS



DESSUS

Vine variety: Aosta Valley Nebbiolo DOC

Production area: Vineyards facing south in the small villages Pont St. Martin and Donnas on 400/500 mtrs above sea level.

Soil: moraine, sandy, steep slopes on terraces

Vine: 100 % Nebbiolo Picotendro Vine plants per hectare 3000- 3500

Cultivation: Valdostana Pergola

Yield per hectare: 5000 kg

Alcohol: 13%

Total acidity: 6/6,50%

Harvest: late October

Vinification and refinement: In steel vats, fermentation at 22°C, maceration for about 30 days, then the wine is aged for 12 months in French and Austrian oak barrels. Finally, refinement in bottles during 12 months.

Visual examination: colour: ruby red , with garnet red reflections, full bodied

Smell: intense, persistent, clear smell of small red fruits, cherries, nutmeg, cloves

Taste: spicy, fruity

Serving temperature: 17/18°C

Best with: stewed rabbit.

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VITICOLTORE IN DONNAS



GEORGOS

Vine variety: Aosta Valley Donnas DOC

Production area: Vineyards facing south in the small villages: Pont St. Martin and Donnas on 400/500 mtrs above sea level.

Soil: moraine, sandy, steep slopes on terraces

Vine: 100 % Nebbiolo Picotendro

Vine plants per hectare: 3000- 3500

Cultivation: Valdostana Pergola

Yield per hectare: 5000 kg

Alcohol: 13,5 %

Total acidity: 6/6,50 %

Harvest: end of October

Vinification and refinement: In steel vats, fermentation at 22°C, maceration for about 90 days, then the wine is aged for 24 months in Austrian Stockinger oak barrels. Finally, refinement during 6 months in bottles

Visual examination: colour ruby red, with garnet red reflections

Consistent: full bodied

Smell: intense, persistent, smell of small fruits, eucalyptus, licorice

Taste: smooth with full pleasant fruity sensations, quite fine spicy, licorice

Serving Temperature : 17/18°C

Best with: Lamb carré with herbs

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