



TECHNICAL NOTES

CAVE DES ONZE COMMUNES 2016 CORNALIN

Founded in 1990, the Cave des Onze Communes includes 220 grower-members that farm nearly 150 acres across 11 municipalities in the Aosta Valley.

VINEYARDS

Nearly 150 acres in the heart of the Alps, at the foot of the Mont Blanc, in the communes of Quart, Saint-Christophe, Aosta, Sarre, Saint Pierre, Villeneuve, Introd, Aymavilles, Jovençan, Gressan, Charvensod. Organic farming (non-certified). Vineyards are planted at 1800 to 2900+ ft above sea level, in gravelly, clay-based soils.

APPELLATION

Valée d'Aoste DOC.

COMPOSITION

Cornalin.

VITICULTURE

Gravelly, clay-based soils. Manual harvest. From the lower altitude vineyard plantings (around 550+ meters altitude).

VINIFICATION

Vinified and matured in stainless steel tanks.

ALCOHOL

13%

TASTING NOTES

Offers a nose of red currants and black cherry, with light spicy notes. Well-structured on the palate, with intense fruit and soft tannins leading to a lingering finish.

SERVE WITH

Excellent with roasted red meats and a wide range of ripened cheeses.

ACCOLADES

90 pts, "Finishes long and with very good density and an enlivening spicy nuance..." – Vinous Media, 6/18 (2016).



UPC

750 ml 8030999000264



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