



## TECHNICAL NOTES

### CAVE DES ONZE COMMUNES 2016 VIGNE ALTE

*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, Jovençon, 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

Moscato Bianco, Traminer, Pinot Gris, Pinot Bianco.

#### VITICULTURE

Sourced from the communes of Sarre, Villeneuve, Saint-Pierre and Ayamvilles. Manual harvest. Gravelly, clay-based soils.

#### VINIFICATION

The grapes are chilled down and undergo a light maceration prior to fermentation. Fermented and matured in stainless steel tanks. Bottled young.

#### ALCOHOL

13%

#### TASTING NOTES

An aromatic wine loaded with exotic fruit and floral (rose, jasmine...) character. Medium-bodied and dry on the palate, with a long, persistent finish.

#### SERVE WITH

Enjoyable as an aperitif, this aromatic white is an ideal pairing for Thai or Malaysian curries.



#### UPC

750 ml 8030999000141



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