

VEVEY MARZIANO
Crotta de la Meurdrie
AZIENDA VITIVINICOLA

Valle d'Aosta Blanc de Morgex et de La Salle DOP

Dry white wine produced at the foothills of the mountains in Morgex, this comes from some of the highest vines in Europe. Per la sua produzione si impiantano viti franche di piede.

Varietal: 100% Prié Blanc

Altitude: 900-1,200 meters

Cropping System: low pergola trellis

Permitted yield level: 90 tons of grapes per hectare

Yield: 70% of harvest

Size of Vineyards: 7,000 square meters

Age of Vines: 25-80 Years Old

Harvest: Hand-Harvested at end of September

Vinification: traditional white wine vinification

Length of fermentation: 15 days

Maturation: stainless steel tank

Bottling Date: April/May

Bottles Produced: 5,000

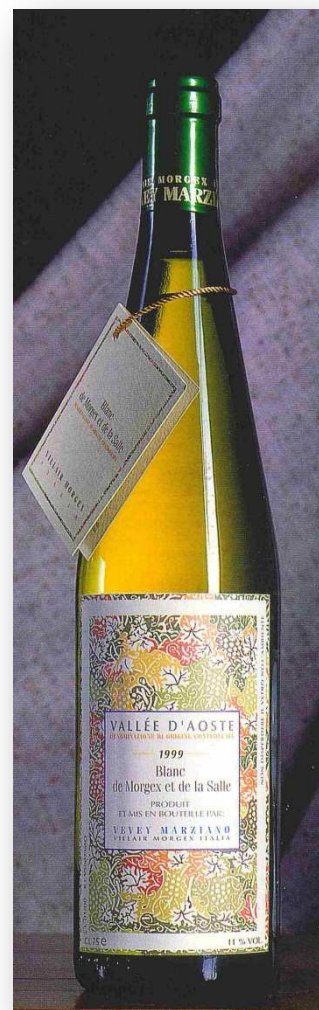
Color: straw yellow with a pale green-ish ring

Aromas: clean, golden orchard fruit with hints of minerality

Taste: Dry and focused; linear, crisp flavors

Acidity: minimum of 4.5g/L

How to serve: Perfect as an aperitif, or as a pair for delicate appetizers. Best served well-chilled. e con la trota di montagna. Il Blanc de Morgex et de La Salle va servito molto fresco, ad una temperatura di 8°-10° C.



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