



Caves de Donnas



Vallee d'Aoste DOC Vieilles Vignes

Produced from selected grapes of old Nebbiolo vines, in the local selection "Picotendro" and of Fumin, native Valle d'Aosta vine, harvested at an advanced stage of maturation.

The VIEILLES VIGNES is the result of the local oenological tradition, when, in the best vintages, the winemakers reserved for a part of their grapes a maturation in a longer plant, for a late and particular vinification.

CHARACTERISTICS

Colour ruby red, with garnet reflexion

Colour: deep ruby red with intense garnet reflections

Smell: full, elegant with hints of cherry and rosehip

Flavour: round, wide, dry, inviting

Grapes: Nebbiolo 85%, Fumin 15%

Territory: steeply sloping, terraced, loose and rich in pebbles, facing south / south-east altitude 350/400 mt s.l.m, breeding: pergola for Nebbiolo and rows for Fumin

Plant density: 2500ppi / ha

Yield: 60q / ha

Harvest period: I-II decade of November

Aging: oak barrels for 24 months and then bottle

Food pairing: red meats, game, cheeses and cured meats

vintage 2012 gradation: 14% vol.

