

Maison Vigneronne Frères
Grosjean
Vallée d'Aoste DOC
Cornalin Vigne Rovettaz
Vallée d'Aoste, Italy

Grosjean Cornalin



Varietal	Cornalin
Vintage	2014
Soil	Sandy, pebbles, mountain side, ph neutral
Trellising/training	Guyot
Altitude	600-650 meters a.s.l.
Direction	South, south-west with an incline of 20% to 70%
Yield /hectare.	surface: 0.64.00 ha
Viticulture	Harvest time: end-October, hand-picking in small crates
Fermentation	De-stemmed grapes, without adding yeast, maceration on the skins for 8-12 days. Maturation in steel. Total production: 6,000 bottles
Ageing	8 to 10 yrs.
Residual Sugar	0
Acidity	4.98G /l
Sulfites	54Mg/l