

MAISON VEVEY ALBERT

BLANC DE MORGEX ET DE LA SALLE



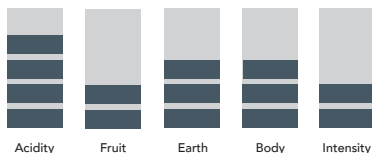
Grape Varieties
100% Prié Blanc



Designation
Valle d'Aosta DOP
subregion Morgex
et de la Salle



Type
Still, dry white wine



Appearance
Medium lemon,
slight spritz when
first opened.

Nose

Fields of alpine flowers, honey,
pollen, pear, orange, peach,
honeydew, pineapple, hay, salt,
mountain herbs.

Taste

Delicate with lemon, lime
and apricot. High acidity, but
surprisingly creamy. Mineral finish.

Pairing

Fresh cheeses, white meats, tuna
salad, focaccia.



Soil

Shallow morainic soils with
a high proportion of sand. Vines
are ungrafted.

Aspect

Steep terraced hillside. Highest
elevation vineyard in Europe.

Fermentation

Natural fermentation in steel.

Aging

3 months aging in steel, then 2
months aging in bottle.

Alcohol

12.5%

Awards

Double Gold

Concours d'Vin
Wine Competition



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