

ET CINIS (LA CENERE)



After Trii Rundin and the experiment with Tramontana, Henri wanted to step up his game by producing a macerated version of the renowned "ash-colored" gray grape. The result is a clear, clean and elegant rose wine embodying the strength and structure of a grape that has often shown a delicate version of itself, one that did not fully represent the characteristics which the Aosta Valley has masterfully portrayed more than any other region in history.

FIRST VINTAGE 2020

ALTITUDE 700 asl

EXPOSURE South

MATURATION 1st period

VINIFICATION Maceration for 3 months in amphora

AGING In amphora for about 9 months with *battonage*

ORGANOLEPTIC CHARACTERISTICS Flamingo pink with remarkable transparency and liveliness. The bold nose recalls red apple pulp, fresh fig and blackberry. When swirling the wine, deeper sensations of hawthorn, marjoram and dog rose emerge. Each sip reflects the wide range of aromas, revealing a wine characterized by marked salinity and persistent bitterness that are balanced by the right alcohol content and light tannin.

RECOMMENDED PAIRING Pork belly cooked in toasted onion broth