



# TRII RUNDIN

## VALLE D'AOSTA BIANCO DOC

For some years now, talking about viticulture in the Alps means speaking of Pinot Grigio, one of the most planted varieties ever. In the Aosta Valley, however, this vine is not a trend, but a centuries-old presence in the territory, celebrated and recounted as a grape of the highest quality. Henri's first attempts at white wine cross with these two aspects: the desire to cultivate a grape that has found its *genius loci* in the Valley, regulating it according to his idea of Pinot Grigio: certainly aromatic, but also long, aristocratic, full.

**FIRST VINTAGE** 2014

**VARIETY** Pinot Grigio 100%

**ALTITUDE** 600m asl

**EXPOSURE** South

**MUNICIPALITY** Villeneuve

**VINEYARD** Lieu-dit La Crête

**HARVEST** Mid-September

**MATURATION** 1<sup>st</sup> period

**REFINEMENT** 9 months in barrique (50%), 9 months in steel (50%).

**RECOMMENDED PAIRING** Tagliolini with perch and lemon zest