

# PINOT NOIR

## VALLE D'AOSTA D.O.P.

LES CRÊTES, BY PROCESSING ITS PINOT NOIR IN STEEL ONLY, ACHIEVES AN ELEGANT MOUNTAIN PINOT NOIR, WHICH IS DISTINGUISHED BY ITS BRIGHT COLOUR AND COMPLEX, CRISP FRUIT NOTES.



### GRAPE VARIETY:

Pinot Noir 100%.



### VINEYARD:

La Tour of Aymavilles.

Area about 3.0 ha, Guyot system; planting 7,500 feet per hectare, cordon and retouch rows.

Yield 9,000 kg/ha.



### SOIL AND CLIMATE:

Altitude 650 mt a.s.l.

Moraine, loose, sandy on steep slope with southern exposure. Alpine climate with short, cool, breezy summers and long cold winters with large temperature ranges. Low rainfall levels (500-1000 mm. annually).



### HARVEST AND ANNUAL PRODUCTION:

Manual, mid-October. 25,000 bottles.

**FIRST VINTAGE:** 1995



### VINIFICATION AND AGEING:

Destemming of chilled grapes, whole-berry cryomaceration for 2 days, fermentation for 8 days in temperature-controlled stainless steel tanks(22 °C), with daily punching down and ageing for 6 months. Bottling and ageing in bottle for 3 months.



### TASTING NOTES:

Ruby-cherry. Fruity nose (blackberry, cherry), with hints of violets and balsamic nuances.

On the palate it is immediate, elegant, savory, fresh, soft and slightly spicy.

Lingering finish.



### PAIRINGS:

First courses, red and white meats. Also recommended with sushi and blue fish or, in summer slightly chilled, as an aperitif.



### RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Burgundy

### ANALYTICAL DATA (2024):

Alcohol 13.5 % vol., Total acidity 6 g/l, pH 3.3