

LA SABLA® 50 ANNI

VALLE D'AOSTA D.O.P.

CELEBRATION OF THE 50TH ANNIVERSARY OF THE HISTORIC CHARRÈRE FAMILY WINE, WHICH WAS CREATED AS A TYPICAL RED WINE AND VINIFIED WITH THE BEST THE VINEYARD HAD TO OFFER. A SPECIAL EDITION WAS THEREFORE CREATED FROM OUR BEST VINEYARDS: PETIT ROUGE, SYRAH, MERLOT AND FUMIN, PART OF WHICH WAS AGED IN WOOD. AGED FOR TWO YEARS IN WOOD, ONE IN STEEL AND TWO IN BOTTLES, THE WINE EXPRESSES THE CHARACTER AND VERSATILITY OF THIS CUVÉE.



GRAPE VARIETY:

Syrah 20%, Petit Rouge 20%, Merlot 20%, Fumin 40% half of which has withered.



VINEYARD:

Aymavilles.

Area about 1.5 ha, Guyot system; planting 7,500 ft. per hectare, retracted rows.

Yield 6,000 kg/ha.



SOIL AND CLIMATE:

Altitude 650/750 mt a.s.l.

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



HARVEST AND ANNUAL PRODUCTION:

Manual, early October to early November.

2.020 bottles.

FIRST VINTAGE: 2020



VINIFICATION AND AGEING:

Destemming and separate fermentation of the different grape varieties for 13 days at a controlled temperature, with the Fumin passito fermenting in wood barrels. Separate ageing for one year in oak barrels. Creation of the blend and further ageing for one year in oak barrels, one year in stainless steel tanks and two years in the bottle.



TASTING NOTES:

Deep ruby. Ripe fruit on the nose with notes of jam, cocoa and balsamic appeal. On the palate consistent, intense, with great concentration and persistence. Velvety tannins.



PAIRINGS:

Game and matured meats, medium and long-aged cheeses, Venetian-style liver.



RECOMMENDED SERVICE AND GLASS:

16° - 18°C | Grand Ballon

ANALYTICAL DATA (2020):

Alcohol 15 % vol., Total acidity 6 g/l, pH 3.3