



## Blanc de Morgex et de la Salle tradizionale DOC



- **Cave Mont Blanc de Morgex et La Salle** is a cooperative that was formed in 1983. Cave Mont Blanc **represents 80 small, artisan, grower members**, each too small to produce and bottle their own wine. These farmers combined control a total of 18 hectares, which translates to 90% of all harvested grapes in the prime vineyards between Morgex and La Salle.
- They produce white wines from **Aosta's only indigenous, white grape, Prie Blanc**.
- The temperature and dryness of the air make soil and vine disease scarce allowing the cooperative to use **European, non-grafted vines**, which results in **healthier, longer-lived wines with greater purity and character**.

**Varietal:** 100% Prie' Blanc

**Appellation:** Vallée d'Aoste Blanc de Morgex et de La Salle DOC Tradizionale

**Production Zone:** Morgex in the Aosta region with an altitude of 1200m a.s.l.

**Soil:** Sandy, gravelly mountainous soils

**Vinification:** Traditional white wine method, using temperature-controlled fermentation with specially selected yeasts

**Cave Mont Blanc** believes in a philosophy of **strict non-interventionist, natural wine production**, always respecting the terroir and the traditions and culture of the territory. Indigenous yeasts are used in stainless steel, temperature controlled, fermentation.



- *Light straw yellow, tending toward green. On the nose: delicate aromas of mountain herbs along with a slight note of sage. On the palate: notes of rennet apple suffused with a well-balanced minerality, followed by a light almond finish.*
- *It pairs well with starters, cured meat, cheeses and tomato and basil pizza.*

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