



Vini Estremi 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

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.



- *Straw yellow color with greenish reflections. Fresh bouquet with delicate ripe, fruit flavors – white stone fruit, pineapple, white flowers, lemon peel and flint with a “granite” sensation. On the palate, brisk and refreshing with clear mineral hints throughout, great acidity, and clean finish with hints of bitter almond.*
- *It pairs well with delicate first courses, mountain trout, reblec cheese, reblochon cheese.*

Proudly imported by

www.panebiancowines.com

PH: 212 685 7560



See our portfolio at

www.seventy.com/panebianco