

LA CROTTA DI VEGNERON CHAMBAVE ROUGE



Petit Rouge with other traditional vines of the valley. Bright ruby red color with violet hues. Intense and persistent floral aromas with cherry and strawberry. Fruit flavors, spice and herbaceous notes. Dry and well-structured with a strong, harmonious flavor and a slight minerality. Smooth tannins. Fresh and supple on the finish. A great mountain wine. Perfect paired with cured meats, soups and stewed meat.

The vineyards are south-west facing and steep at 450-550 meters above sea level. They are in the Municipalities of Chambave and Verrayes, Saint Denis, Saint Vincent and Châtillon at in the Valle d'Aosta, Italy. The soil in the vineyards is morainic, loose and sandy. Their cellar is in Chambave, a small hamlet in the Aosta Valley bordering France to the west and Switzerland to the North. The Chambave production has historical origins, although over time its characteristics have changed. This wine is typical of the Aosta Valley red wines, which can be drunk in their youth and pair well with local dishes.

The La Crotta di Vegneron Cooperative was set up in 1980 with 25 partners. Today it counts 70 partners and it has reached a production of 200,000 bottles. It is first and foremost a history of people who are deeply rooted in this beautiful alpine region, generations of skillful *viticulteurs* whose objective is to get the best quality out of their vines and their sloped terraces. They pursue the ancient tradition of the *campagnards*, whose strength lies in the relationship between indigenous vines and terroir. Their wines emanate the spirit of the Aosta Valley mountains thanks to ancient, traditional vines cultivated with great skill, pride and which are respectful of the multifaceted terroir. The winegrowers who belong to the Cooperative often have small plots where the mechanization of the vineyard is not possible.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

LA CROTTA DI VEGNERON CHAMBAVE ROUGE

Petit Rouge with traditional vines of the valley. Intense floral aromas with cherry & strawberry; fruit flavors, spice & herbaceous notes; dry & well-structured with a strong, harmonious flavor & a slight minerality; smooth tannins; fresh & supple finish.

Shelf Talker:

CROTTA DI VEGNERON CHAMBAVE ROUGE



Petit Rouge with other traditional vines of the valley. Bright ruby red with violet hues. Intense & persistent floral aromas with cherry & strawberry. Fruit flavors, spice & herbaceous notes. Dry & well-structured. Strong & harmonious with a slight minerality. Smooth tannins. Fresh & supple finish. A great mountain wine! Ideal paired with cured meats, soups & stewed meat.

AN EASTERLY WINE SELECTION