



VITICULTEURS ENCAVEURS
VALLÉE D'AOSTE



LO TRIOLET

LO TRIOLET di Marco Martin



Vallee d'Aoste Rouge *Coteau Barrage*

name: VALLÉE D'AOSTE ROUGE *Coteau Barrage*

production area: ha 0.60.00

vine training technique: Guyot (9000 plants per hectare)

harvest time: 10-20 October

grape varieties: 80% Syrah, 20% Fumin

vinification: destemming of the freshly-picked grapes in small crates; racking after a ten-day maceration period.

maturation: 60% of the wine is aged in French oak barrels and 40% in steel vats for nine months.

wine descriptors and food pairing suggestions:

deep and bright ruby-red colored. Persistent and spicy on the nose with soft fruit notes. Dry, warm, soft on the palate with velvety and elegant tannins. It is excellent with red and game meat.

total production: 5,000 bottles

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