



VINITY
WINE COMPANY

Cave Mont Blanc de Morgex et La Salle Vini Estremi

Appellation: Valle d'Aosta DOC (Valée d'Aoste DOC).

Sottozona: Blanc de Morgex et de La Salle

Type: White, dry.

Varietal: 100% Prie Blanc.

Vini Estremi (extreme wine) is harvested from Cave Mont Blanc's highest vineyards at 1200 meters; among the highest in all Europe. It is made from the Prié Blanc varietal. Prie Blanc has been used in Aosta wines since at least the 17th Century. It thrives in altitude – as high as 3900ft (1200m) above sea level. It also buds late, avoiding spring frosts, and ripens early. The phylloxera louse does not thrive in the sandy, gravelly soils at this altitude which means that Prie Blanc – unlike almost every other *Vitis vinifera* variety in Europe – is ungrafted. Vines are planted on their original rootstocks.

Tasting Notes

Color: Straw yellow color with greenish reflections.

Bouquet: Fresh with delicate, but precise aromas, and concentrated, ripe, fruit flavors – white stone fruit, pineapple, white flowers, lemon peel and flint with a “granite” sensation.

Palate: Brisk and refreshing with clear mineral hints throughout. A laser beam of acidity that awakens the taste buds and a bright, clean finish with hints of bitter almond, and an inviting finish.

Alcohol: 11%.

Serving Temperature: Chilled 8-10° C (46-50° F).

Pairing: Delicate first courses, *Lard d'Arnad**, mountain trout, reblec cheese, reblochon cheese. Apertif.

**Vallée d'Aoste Lard d'Arnad (PDO)* is a variety of lardo (a cured pork product) produced exclusively within the municipal boundaries of the commune of Arnad in lower Aosta Valley, Italy.

Vineyard Notes

Location: Morgex et La Salle, Valle d'Aosta.

Altitude: 1,200 metres (3,937 feet) a.s.l.

Winemaking Notes

Vinification: Traditional white vinification at controlled temperature. Fermentation carried out by indigenous yeasts. This wine does not undergo clarification or stabilisation – it is simply put through a careful process of racking.

Enologist: Nicola Del Negro.

Total production: 600 cases.



Cave Mont Blanc de Morgex et La Salle is a cooperative that was formed in 1983. They produce white wine from Aosta's only indigenous, white grape, Prie Blanc. 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 between Morgex and La Salle.

Cave Mont Blanc believes in a philosophy of strict non-interventionist, natural wine production. Indigenous yeasts are used in stainless steel, temperature controlled, fermentation. The wine is carefully racked and does not undergo clarification or stabilization. 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.