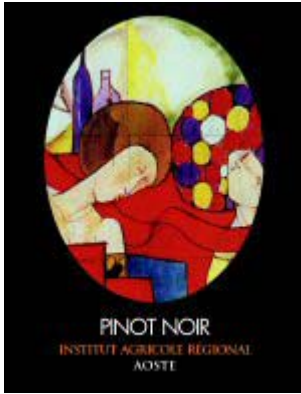


# PINOT NOIR, VALLEE D'AOSTA, DOC, 2005

Institut Agricola Regional



Institut Agricola Regional in Aosta



On borders of Switzerland and France, the Italian region of Valle d'Aosta is a living reflection of a unique heritage. In language, culture and topography, its deep ties with its neighbors are myriad. This 100 % PINOT NOIR (a native French grape variety) was grown and produced by Italian winemakers who aged it for six months in stainless steel before release. Aosta's "UC Davis" made this wine.

**Tasting notes:** This has the classic ethereal pinot noir nose and flavor, round and enticing.

**Review:**

*"Appropriately pale garnet in color. Subtle, intense Pinot aromas, red fruit and earth, beautiful and almost ethereally delicate. Burgundian."*

[Robin Garr's 30 Second Wine Advisor - 9/14/07](#)

**Food Pairing Suggestion:**

Braised Pheasant with roasted chestnut stuffing, wild mushrooms sautéed in butter and olive oil, and herbed mashed potatoes.

**Region:** Valle d'Aosta

**Classification:** Vallee d'Aosta DOC

**Area of Production:** Valle d'Aosta

**Grape Variety:** 100% Pinot Noir

**Soil:** 43% Gravel, 10% Sand, 24% Silt, 23% clay

**Average Age of Vines:** 22 years

**Trellising System:** Guyot

**Spacing of Plants:** 140 x 80 cm

**Production per Acre:** 4.02 tons

**Vinification Technique:** Stainless Steel

**Maturation:** 5-6 months in stainless steel

**Total Acidity:** 4.5 g/l

**Residual Sugar:** < 1.5 g/l

**PH:** 3.56

**Alcohol:** 12.6%

**Total Cases Produced:** 672