

# Maison Vevey Albert

## PROFILE

Maison Vevey Albert Winery is located in Morgex, in the Upper Aosta Valley, the smallest region of Italy, on the northwestern border of the Italian border, nestled between France and Switzerland. The vineyards are planted at the upper limits of viticulture with altitudes of 1000-1200 meters above sea level. This is true mountain wine. The domaine was founded in 1968 by Albert Vevey, a pioneer of Valdostan wine-growing. In 1990, sons Mario and Mirko took over the family business and have been in charge of production ever since.

The vineyards are tended in the tradition manner, with only organic fertilizers used. The only treatments for the vines are sulfur treatments and hydroxide copper.

## SPECIFICATIONS

**Wine:** Blanc de Morgex et de La Salle

**Varietals:** Prié Blanc

**Appellation:** Vallée d'Aoste DOC

**Soil:** Morenic sand

**Altitude:** 1000-1200 meters

**Density:** 4000 vines/ha

**Yield:** 2 kg/vine

**Area:** 1.5 ha

**Vineyard Age:** 50 years

**Exposure:** South

**Quantity Produced:** 10,000 bottles

**Harvest:** Manual

**Pruning:** Low Pergola

**Vinification:** Soft pressing of the grapes. 2/3 of the must ferments with natural yeast, while the remaining third is inoculated. Malolactic fermentation is suppressed and the wine is fined and lightly filtered before bottling in February following harvest.

**Tasting Note:** Delicate notes of mountain herbs and hay, dry freshness, and bright acidity. Pairs with light appetizers, soft cheese, fish and oysters.

**Alcohol:** 12-12.5%

**Residual Sugar:** About 2 g/l

**Acidity:** 7-8%

