

LE COPIN

The French teaches an important lesson: that of "second vins" or "second wines". It is a representative selection, a manifesto of the production style of a winery wanting to reach consumers with a more accessible price. Ironically, this type of wine requires more consideration: it must immediately capture the taster's attention and entice him to discover the rest of the production. The cards Le Copin plays are those of our territory, a blunt and straightforward wine that speaks of the Aosta Valley.

FIRST VINTAGE 2019

ALTITUDE 550/750m asl

EXPOSURE Southeast, Southwest

VINEYARD Lieu-dit

HARVEST October

MATURATION 2nd/3rd period

RECOMMENDED PAIRING Friggitelli peppers stuffed with minced pork

DESCRIPTION Ruby red with shades of coral pink. The first impact recalls the fruit and vegetable counter at the market.

Various fresh vegetables stand out in the glass: green tomato, yellow pepper and radish jostle around.

Following are more delicate spicy notes of pink pepper and turmeric. The mouth is strong, fierce, with accurate tannins that open to a distinctly savory sip, almost making it spicy, supported by aromatic hints of chili.

A wine with great personality.

