



Lo Triolet Gamay D.O.C.

(gah-MAY)

From the vineyards of Lo Triolet, one has a breathtaking, clear view of Mont Blanc. It is indicative of the altitude here, when one realizes that the mountain doesn't appear much higher than the vines! Winemaker Marco Martin's Gamay is among the finest expressions of the varietal made anywhere, in part due to the long ripening time given from the elevation, and could be the finest outside of Beaujolais. Cool-climate, textbook purity reveals that this "simple" wine is no afterthought. The spicy palate deftly exudes red plum, cranberry, pomegranate, and bilberry, perfectly balanced with wild violet.



LOCATION

Valle d'Aosta, Italia.
(12 km outside of Aosta)
5 hectares. 850 meters.



SOIL

Sand. White clay.



ESTATE

Lo Triolet.
(lo TREE-oh-lay)



VINE

Guyot.
9,000 vines per hectare.
0.7 bottle per plant average yield.



WINEMAKER

Marco Martin.
(MAHR-koh mahr-TEEN)



VINIFICATION

Classic maceration on skins for seven days in small, cold stainless steel tanks.



VARIETALS

100% Gamay.



BARREL

No barrel aging.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

No aging.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

600 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Prosciutto, Porcini mushroom risotto,
salmon carpaccio with olive oil, salt,
and pepper.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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