



WINE TECH SHEET

# 2010 Giachino Altesse Roussette

IMPORTED BY EUROPEAN CELLARS

*IPO Wines*

COUNTRY <i>France</i>	REGION <i>Savoy</i>
APPELLATION <i>Vin de Savoie</i>	SOIL TYPE <i>Limestone, Sand</i>
VARIETAL(S) <i>100% Altesse</i>	WINEMAKER <i>Frederic Giachino</i>
<b>ORGANIC</b>	



## WINE NOTES

Vineyards: Estate vineyards. Winemaking: Fermentation in tank, no malolactic. Aging: 8 months in tank on fine lees. Notes: This varietal was brought from Cyprus by the crusaders!

## ABOUT THE PRODUCER: Giachino

In 1988, Frederic Giachino took over his family's very small estate (at the time, it only consisted of 1.5 hectares!) which has now grown to 7 hectares. Although the domaine had been worked before his arrival using traditional viticultural techniques, Frederic took the big step to start the conversion toward a total organic estate. This continues today with no use of any synthetic pesticides, herbicides, or fertilizers.

<http://www.domaine-giachino.fr/>