



DIOLINOIR

Diolinoir is a cross between two grapes : Pinot Noir and Rouge de Dioly. The latter is native to the region of Sion, more specifically to the village of Dioly. The varietal Diolinoir is the result of the work of Dr Vuilloud.

For many years, this grape was most commonly used as a blending grape because of its rich colors, fine structure and noble tannins. Today however, it is a varietal of its own, even considered to be a rising star.

Each varietal is fermented separately, sometimes in barrels. Diolinoir is a powerful wine, rugged and very fruity. Its very fine, subtle tannins make this wine one to keep. To be served with red meats as well as specialty dishes from Valais.

Ideal Serving Temperature: 15°C (59° to 60°F)

Ideally served with :

- ☞ Red meat
- ☞ Quail, duck, pheasant
- ☞ Cheese

