



2019 VALLE D'AOSTA DOC

Petite Arvine

Petite Arvine is the white grape variety to which we are definitely most bound. Classified as semi-aromatic grape, it has always stood out for its explosiveness to the nose and for the great strength expressed in the mouth. The key to this wine is balance, particularly between the alcoholic component and the acidic one. Our goal is to best preserve its distinctive aromatic complexity, while at the same time enhancing its mountain terroir typical drinkability and freshness.

Despite the 2019 vintage was hot and dry, the accurate selection in the vineyard and the ever-growing knowledge in the cellar gave us an extremely tense and elegant wine. A wine that grows year after year alongside those who produce it and that rewards the long research we carried out over the years. A Petite Arvine we could not wait for you to taste.

Tasting notes

Straw yellow, with bright white gold shades. Fresh tropical fruit perfumes, passion fruit and green melon are followed by the balsamic tones of aromatic herbs and mint, with white pepper and ground stone hints. Tense and vertical on the palate, the biting sapidity persists in a long and intense ending.

Vineyard

Grape varieties: Petite Arvine 100%

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South

Training system: Guyot

Vines per hectare: 8000

Year of planting: 1997 - 2014

Yield per hectare: 8000/9000 kg

Winemaking

Harvest starting day: 30 September 2019

Harvest: Whole bunch pressing

Fermentation: 2 or 3 weeks at controlled temperature, selected yeasts

Maturation: 7 months on fine lees in steel tanks

Manolactic fermentation: No

Bottling day: May 11, 2020

Alcohol by volume: 14.5%

Produced bottles: 15000

First vintage: 2007

Serving temperature: 12° - 14° C