



2018 VALLE D'AOSTA DOC

# Petite Arvine Nuances

Nuances was born in 2011 from a small Petite Arvine vineyard located in Saint-Christophe. By observing this plot, we have noticed its natural predisposition to get on its bunches the noble rot *Botrytis cinerea*. The oak gives a slightly more complex profile than the classic steel version, without ever losing its varietal markers.

The 2018 vintage was generous, with exceptional fruit quality. A regular harvest characterized by an excellent change in temperature between night and day, which led to a slow maturation of the bunch, preserving acidity and freshness. This year we added a new barrique to the 20 Hl foudre of Austrian oak, to give energy to a wood-wine exchange that finds in Petite Arvine one of its most precious expressions.

## Tasting notes

Bright golden yellow. Apricot and canned peach perfumes combined with delicate linden honey, powdered sugar and almond nuances reminding petit fours. The mouthfeel is dynamic, a constant dialogue between the terroir mineral tension and the varietal roundness, the oak is perfectly integrated.

## Vineyard

**Grape varieties:** Petite Arvine 100%

**Soil:** Sandy

**Altitude:** 700 m asl

**Exposure:** South

**Training system:** Guyot

**Vines per hectare:** 7000

**Year of planting:** 1997

**Yield per hectare:** 7000 kg

## Winemaking

**Harvesting starting day:** October 1, 2018

**Harvest:** Whole bunch pressing

**Fermentation:** 2 or 3 weeks at controlled temperature in 20 Hl Austrian oak foudre, selected yeasts

**Maturation:** 1 year in oak on fine lees, followed by 1 year in bottle

**Manolactic fermentation:** No

**Bottling day:** August 30, 2019

**Alcohol by volume:** 14.5%

**Produced bottles:** 3500

**First vintage:** 2011

**Serving temperature:** 12° - 14° C