



2022 VALLE D'AOSTA DOC

Petite Arvine

Petite Arvine has always been the white grape variety to which we are undoubtedly most attached. Classified as semi-aromatic, it has always stood out for its explosiveness on the nose and for the great strength and tension expressed in the mouth. The key to this wine is precisely balance, particularly that between the alcoholic and acidic components.

Petite Arvine is a vine of Swiss origin, imported to the Valley in the 1970s by the canons of the Great St. Bernard, then rectors of the Istituto di Agricoltura. A lover of the moraine and sandy soils of which these two valleys are composed, however, it requires large temperature ranges and long times to reach maturity.

The harvest is generally at the end of September, and in the fermentation process an attempt is made to preserve and bring out to the full the flavor and freshness given precisely by this terroir.

TASTING NOTES

Intense straw yellow, white gold. Effusions of pineapple, asparagus, fresh ortolan mint. Rhubarb and grapefruit. Fresh herbs. Elderflower. Elegant, but with great strength and expressiveness. Enjoyable drinking, with a long savory finish.

VINEYARD

Grape varieties: 100% Petite Arvine.

Soil: Morainic, Sandy.

Altitude: 650 - 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1997 - 2014.

Yield per hectare: 90/100 quintals.

WINEMAKING

Harvest start: September 24, 2022.

Harvest: Manual harvesting in boxes, immediate cooling in cold storage.

Fermentation: Whole cluster pressing, 2/3 weeks at controlled temperature, selected yeasts.

Maturation: 7 months on fine lees in steel tanks.

Malolactic fermentation: No.

Bottling: 12 July 2023.

Alcohol content: 14.5%.

Bottles produced: 19000.

First vintage: 2007.

Serving temperature: 12° - 14° C.