



VALLE D'AOSTA DOP PETITE ARVINE 2019



Appellation:	Valle d'Aosta DOP Petite Arvine
Area:	Aymavilles (AO)
Vintage:	2019
Grapes:	Petite Arvine 100%
Harvest time:	First week of October
Harvest method:	Hand-Picked
Altitude:	650 meter above sea level
Alcohol content:	14%
Soil type :	Morainial-sandy soil

VINIFICATION AND AGEING

Vinified with great care, the grapes are delicately crushed, followed by static cold decanting. The must ferments in stainless steel tanks at a controlled temperature of about 18°C to preserve the best characteristics of the wine.

The wine is gently stirred on the fine lees for a few months before being filtered and prepared for bottling.

TASTING NOTES

Colour: Straw yellow with green hues

Bouquet: Elegant fruity and floral aromas

Flavour: Fresh but at the same time intense, persistent and elegant, revealing aromas of white fruit with a hint of exotic fruit, and a good minerality.

FOOD PAIRINGS :

It goes well as an aperitif or with appetizers, light first courses and cheeses.

AWARDS:

