



2019 VALLE D'AOSTA DOC

Petite Arvine

Petite Arvine has always been the white grape to which we are undoubtedly more bound. Classified as a 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, in particular the balance between the alcoholic component and the acidic one.

The **2020** Petite Arvine is a mirror of the vintage. A higher yield in the vineyard brought balance and enhanced this wine's typical tension. A very vertical wine, in which sapidity and minerality accentuate the characters of the mountain terroir. In the last years we tried to exalt more and more these traits, in order to guarantee, in a very complex and generous wine such as Petite Arvine, freshness and drinkability.

TASTING NOTES

Intense straw yellow, with luminous golden reflections. Citrus, fresh tropical fruit, ripe grapefruit are followed by hints of wet fern and dew, rock salt, ginger and white pepper. The sip is taut, deep, with an almost edgy savoriness.

VINEYARD

Grape varieties: 100% Petite Arvine

Soil: Sandy

Altitude: 650 - 700 m slm

Exposure: South

Training system: Guyot

Planting density: 8000 vines per hectare

Year of planting: 1997 - 2014

Yield per hectare: 9 000/10 000 kg

WINEMAKING

Harvest start date: October 12, 2020

Harvest: manual harvest in crates, instant cooling through cold storage.

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

Maturation: 7 months on fine lees, in steel tanks.

Malolactic fermentation: No

Bottling date: May 7, 2021

Alcohol by volume: 14%

Bottles produced: 16000

First Vintage: 2007

Serving temperature: 12° - 14° C