



Petite Arvine Valle d'Aosta D.O.P.
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Grape varieties and style: dry white wine. 100% Petite Arvine (indigenous vinifera variety)
No oak.

Vineyards: Champorrette and Bufferia in Aymavilles (AO) and Frissonnière in Saint Christophe (AO).

Terroir: loose, sandy, moraine soil. North-western exposure. Altitude 550 to 650 metres (1,804 to 2,132 feet).

First year production: 1992.

Annual Production: 35.000.

Surface: training method Guyot

Harvest: harvested by hand at the end of September.

Vinification: gentle pressing, 12 days of fermentation in stainless steel tanks under controlled temperature (18° C/ 64° F), 1-2 months "sur lies" maturation, continual batonnage.

Characteristics: brilliant straw yellow color with young green highlights. Delicate, floral (acacia flower) nose with a hint of citrus, exotic fruit (passion fruit) and sage. A rich texture with grapefruit and piercing minerality on the palate. Long finish with lingering sea salt and mineral overtones.

Food pairings: Fish dishes, shellfish, white meat, salami, short and medium aged cheeses.

Optimum serving temperature: 8-10° C (46-50° F).

Side note: the name of this variety comes from the fact that the clusters have very small berries full of concentrated flavor. This variety is popular in both Switzerland and the Aosta Valley, both of which claim paternity. Recent research shows that the original parent vine for this variety is native to the Aosta valley and known as the "Orious".



Recommended wine glass: Tulip

