



# VALLE D'AOSTA DOP PETITE ARVINE 2023

**Area:** Aymavilles (AO)

**Vintage:** 2023

**Grapes:** Petite Arvine 100%

**Harvest time:** First week of October

**Harvest method:** Hand-picked

**Alcohol content:** 13%

**Soil type:** Morainal-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.