



In the vineyards of Chambave, a village near Aosta, the grapes of the white Muscat, extraordinarily rich in aromas and fragrances, exalt the aromatic expressions of this vine.

The result is a rich wine with a great personality and a deep territorial character.

## *Chambave Muscat* DOC

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### GRAPE VARIETIES

*White Muscat*

### WINEMAKING

*In steel with 36-48 hours pre-fermentative cold maceration; fermentation at 12-16°C.*

### AGEING

*Sur lie ageing for 5 months in steel, with frequent batonnages.*

### ANALYTIC DATA

*Alcohol content: 13 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw yellow, pale green hues, crystal clear; good impact, refined, aromatic, floral and fruity; scents of apricot, sage, thyme and peach; a wine of a good body, consistent, dry, softly alcoholic, and lively.*

### GASTRONOMY

*Aperitif wine; it pairs well with shellfish and medium strength cheeses.*

*Serving temperature 10°C*

AVAILABLE FORMATS

75 cl

[award #1](#)

[award #2](#)

