



Petite Arvine is an indigenous vine from Valle d'Aosta. Its folk name is “glacier vine”, because it can withstand and acclimatize in the coldest and most inhospitable climates. Grown for centuries in Valle d'Aosta, it found in this region a perfect terroir, where it best expresses its characteristics, with vineyards that climb on the mountainsides at 600 to 900 meters.

The high altitude where the vineyards are grown creates big differences between daytime and night-time temperatures, which contribute to develop and intensify the grape's aromatic profile. This vine lends itself to ageing, with interesting aroma and flavor evolutions.

## *Petite Arvine* DOC 2014

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### GRAPE VARIETIES

*Petite Arvine*

### WINEMAKING

*Manual harvest of perfectly ripe and carefully selected grapes during the first ten days of October. Collection of whole grapes in cases, followed by soft pressing and cold static decantation. The alcoholic fermentation is carried out at 18°C in steel vats. The wine is shaken on the lees for a few months before being filtered and prepared for bottling.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Straw yellow color; the olfactory profile is delicate, very elegant, with flowery notes of wisteria and white flowers, followed by fruity aromas of grapefruit, citrus fruits and passion fruit; seducing and harmonious to the palate, prevailing ripe fruit tastes, especially exotic fruits, linked to a pleasant mineral and a good sapid taste.*

### GASTRONOMY

*Excellent with appetizers, cheeses and pasta carbonara; thanks to its sapid taste it perfectly matches many fish and seafood dishes.*

*Serving temperature 10-12 °C*

#### AVAILABLE FORMATS

*75 cl*



#### AWARDS

- *Silver medal DECANTER WORLD WINE AWARDS 2016;*
- *Oscar d'Argento MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *Diploma Medaglia d'oro MOSTRA NAZIONALE DEI VINI DI PRAMAGGIORE 2016 (VE);*
- *3 stelle GUIDA VINI BUONI D'ITALIA 2017 (TOURING CLUB)*