



2021 VALLE D'AOSTA DOC

## Petite Arvine “Nuances”

“Nuances,” is simply intended to be a different interpretation of the same grape variety: Petite Arvine. Vinification in wood and the peculiarities related to its clusters undoubtedly impart a slightly different profile compared to the classic steel version, but without ever losing its varietal characteristics.

### TASTING NOTES

Full gold. A very expressive nose with aromas of yellow peach, pineapple, and at times, dried fruit and nuts. An elegant touch of tomato leaf completes the aromatic ensemble. On the palate, it is rich and full, shaded by a slight smoky note. The mineral part, almost iodine and raspy, is invigorating and mouthwatering. A wine of strength and structure, worth remembering.

### VINEYARD

**Grape varieties:** 100% Petite Arvine.

**Soil:** Morainic, Sandy.

**Altitude:** 700 m asl.

**Exposure:** South.

**Training system:** Guyot.

**Planting density:** 7000 vines per hectare.

**Year of planting:** 1997.

**Yield per hectare:** 70 quintals.

### WINEMAKING

**Harvest start:** 19 October 2021.

**Harvest:** Manual harvesting in boxes, immediate cooling in cold storage.

**Fermentation:** Whole cluster pressing, 2/3 weeks temperature controlled in 20 HL Austrian oak barrels, selected yeasts.

**Maturation:** 1 year in wood on fine lees, followed by 1 year in bottle.

**Malolactic fermentation:** No.

**Bottling:** August 30, 2022.

**Alcohol content:** 14.5%.

**Bottles produced:** 3500.

**First vintage:** 2011.

**Serving temperature:** 12° - 14° C.