



VALLE D'AOSTA DOP PETITE ARVINE 2025

Area: Aymavilles (AO)

Vintage: 2024**Grapes:** Petite Arvine 100%

Harvest time: First week of October

Harvest method: Hand-picked

Alcohol content: 12,5%

Soil type: Morainial-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.