



VALLE D'AOSTA DOC

Petite Arvine Nuances

“Nuances” wants to be a different interpretation of our main white grape variety: the Petite Arvine. The vinification in oak and the particularities related to its bunches give it a more complex profile than the classic version in steel, without ever losing its varietal markers.

The **2019** vintage is probably one of the most successful versions of this wine. Many years of research and study converge here, focused on finding the types of oak that were able to blend at best with this grape variety. The result is an extremely complex and dynamic wine in the glass, with an intriguing nose. Reflection of a vintage with very fresh and elegant wines, Nuances 2019 stands out for its sapidity and depth.

TASTING NOTES

Lively golden yellow. The sweetness of the aromas is reminiscent of crème caramel and freshly baked fragrant cookie, with spicy notes of white pepper and a mineral complexity that fades into goudron. The palate is rich, full, long, in constant balance between the sapid tension of the grape and the creaminess of the wood, which is perfectly integrated.

VINEYARD

Grape varieties: 100% Petite Arvine
Soil: Sandy
Altitude: 700 m asl
Exposure: South
Training system: Guyot
Planting density: 7 000 vines per hectare
Planting year: 1997
Yield per hectare: 7 000 kg

WINEMAKING

Harvest starting date: October 2, 2019.
Harvest: Manual harvest in crates, instant cooling through cold storage.
Fermentation: Whole bunch pressing, 2/3 weeks at controlled temperature in Austrian oak barrels of 20 HI, selected yeasts.
Maturation: 1 year in oak on fine lees, followed by 1 year in bottle.
Malolactic fermentation: No.
Bottling date: September 2, 2020.

Alcohol by volume: 14.5%
Bottles produced: 3 500
First vintage: 2011
Serving temperature: 12° - 14° C