

*Maison
Anselmet*

VALLÉE D'AOSTE PETITE ARVINE

VARIETAL: Petite Arvine 100%

PARCELS: 2, in the towns of Aymaville and Villeneuve

PLANTING YEAR: 2000

ALTITUDE: 750 - 800 m asl

SOIL: Sandy moraine

DENSITY: 8,000 - 10,000 vines / ha

VINE TRAINING: Spurred cordon

YIELD PER HECTARE: 9 t

VINIFICATION: White vinification, in oak barrels

AGING: For 8 months in 600-liter French barrels (demi muid) with bâtonnage by rotating the same barrel

ALCOHOL CONTENT: 13.5%

TASTING NOTES: Brilliant straw yellow. Elegant smoky aromas that blend with mineral elements, floral notes and delicate citrus sensations. Juicy, enveloping palate, with a quick mineral (stone) and spicy (woody) finish that blend harmoniously to develop a long, modulated persistence.

*«This wine is dedicated to canon
Joseph Vaudan, who passed the
passion for good wines on to me»*

Giorgio Anselmet

