

Vallée d'Aoste DOC

MUSCAT PETIT GRAIN

The Vineyard

Place of production:	Quart, Rovettaz vineyard.
Surface:	Ha 0,8.
Growing:	Guyot.
Exposition:	South, South-East.
Soil:	Very sandy, slightly calcareous, really dry and with steep slope (> 70%).
Farming operations:	Both mechanical and manual, with techniques allowed in the organic farming. No use of insecticides, nor acaricides, and not even chemical weeding are performed. Manuring is performed just with organic substances (manure).
Year of installation:	From 1985 to 2012.
Harvesting:	Second decade of September.

The Wine

Cepage:	Muscat Blanc Petit Grain 100%.
Vinification:	In white, with the use of autochthonous "pied de cuve"
Aging refinement:	5/6 month on stainless steel on fine less with repeated batonage
Bottling:	March/April.
Colour:	Straw yellow.
Perfume:	Typical of Muscat. But very delicate with mint and sage scent.
Flavor:	Rich variety of aromas and with a good minerality.
At table:	We suggest it as an "appetizer wine" or at table as well in combination with a <u>vegetable</u> quiche or with asparagus.