

Product code: 2739

LA CROTTA DI VEGNERON, PETITE ARVINE, VAL D'AOSTA DOC, ITALY, 2017



Producer Profile

From the foothills of the North West Italian Alps, with vineyards set into steep slopes, La Crotta has the advantage of great growing conditions.

The vineyards are located at a fairly high altitude, ranging from 500 to 850m, and enjoy a special microclimate with little rainfall and a good diurnal temperature range. The delicate grapes like Petit Arvine, Fumin and Gamay thrive here, resulting in enticing wines with a lightness of touch and minerality.

Viticulture

La Crotta di Vegneron's vineyards are located at a fairly high altitude, ranging from 500 to 850m enjoying a special microclimate, with little rainfall, high average temperatures in the day and rather low temperatures in the summer nights. These morphological and climatic characteristics favour the ripening of the grapes and limit parasitic attacks, hence very few treatments are needed, and where necessary, the treatments made are used frugally and out of respect for the environment.

Tasting Note

Golden yellow in colour, pleasantly contrasting aromas of honeysuckle and lemon rind radiate from the glass. Pink grapefruit and traces of orange zest comprised the light body. Lemon notes were joined by brine like minerals in the crisp finish. Simple yet quite charismatic, this is a light, zippy glass perfect on a summery day.

Food Matching

Fontina cheese, fish.

Technical Details

Varieties:

Petite Arvine 100%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment