

CAVE MONAJA



Monaja 300

AOC VALLÉE D'AOSTE ROUGE

GRAPES

Petit Rouge (40%) Fumin (30%) Vien de Nus (30%)

GROWING AREA

Monumentale di Farys, Middle-valley Adret, Aosta

ALTITUDE

500/700 metres a.s.l.

SOIL

Predominantly morainic, loose, and sandy

TRAINING SYSTEM

Low-lying pergolas and Vertical Shoot Positioning

VINIFICATION

Destemming and temperature-controlled fermentation with indigenous yeasts in stainless steel tanks, with post-fermentation maceration on the skins for 3–4 weeks.

AGING

24 months in French oak barriques, followed by an additional 12 months of bottle aging.

ALCOHOL

15 % by Vol.

Dosi Distribution Wine