

CAVE MONAJA



Prêt à boire Blanc

AOC VALLÉE D'AOSTE BLANC

GRAPES

Malvoisie de Nus (40%) Muscat (30%) Traminer (20%) and small percentages of white grape varieties, including Chardonnay and Petite Arvine

GROWING AREA

Middle-valley Adret, Aosta

ALTITUDE

600/1.000 metres a.s.l.

SOIL

Predominantly morainic, loose, and sandy

TRAINING SYSTEM

Vertical Shoot Positioning

VINIFICATION

The destemmed grapes ferment in contact with the skins for 24–36 hours, before continuing fermentation in amphorae.

AGING

4–5 months in contact with the fine lees in reduced-porosity amphorae

ALCOHOL

13 % by Vol.

Dosi Distribution Wine