

CAVE MONAJA



Souvenii

AOC VALLÉE D'AOSTE ROUGE

GRAPES

Fumin (40%) Petit Rouge (40%) Vien de Nus (20%)

GROWING AREA

Aosta

ALTITUDE

650 metres a.s.l.

SOIL

Predominantly morainic, loose

TRAINING SYSTEM

Guyot with a small portion of pergola

VINIFICATION

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

AGING

Aging in stainless steel tanks, followed by a bottle-refining period of at least 12 months.

ALCOHOL

14 % by Vol.

Dosi Distribution Wine