

CAVE MONAJA

Stau

AOC VALLÉE D'AOSTE BLANC

GRAPES

Chardonnay (60%) Muscat (20%) Traminer (20%)

GROWING AREA

Middle-valley, Aosta

ALTITUDE

600/1.000 metres a.s.l.

SOIL

Predominantly morainic, loose, and sandy

TRAINING SYSTEM

Vertical Shoot Positioning

VINIFICATION

Destemming and initial fermentation in contact with the skins for 24–36 hours, followed by temperature-controlled fermentation in stainless steel tanks.

AGING

12 months in French oak barriques

ALCOHOL

13,5 % by Vol.



Dosi Distribution Wine