

ClasSicO

Fine Wines & Spirit

-est. 2002 -

Les Crêtes Petite Arvine



Varietal: 100% Petite Arvine (Indigenous vinifera variety)

Elevation: 550 to 650 metres (1,804 to 2,132 feet).

Acidity: 6.5 gr / ltr

Soil: Loose, sandy, moraine soil.

Residual Sugar: gr / liter

Appellation: Petite Arvine DOP

Ph: 3.2 gr / liter

Exposure: North-western exposure

Alcohol %: 15

Side note: The name of this variety comes from the fact that the clusters have very small berries full of concentrated flavor. This variety is popular in both Switzerland and the Aosta Valley, both of which claim paternity. Recent research shows that the original parent vine for this variety is native to the Aosta valley and known as the "Orious".

Tasting Notes: Brilliant straw yellow color with young green highlights. Delicate, floral (acacia flower) nose with a hint of citrus, exotic fruit (passion fruit) and sage. A rich texture with grapefruit and piercing minerality on the palate. Long finish with lingering sea salt and mineral overtones.

Vinification: Gentle pressing, 12 days of fermentation in stainless steel tanks under controlled temperature (18 Celsius/ 64 Fahrenheit, 1-2 months "sur lies" maturation, continual batonnage. Maturation "sur lies" of 2 months

Food Pairing: Fish dishes, shellfish, white meat, salami, short and medium aged cheeses.

Accolades

93 pts James Suckling

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