

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Valle d'Aosta DOC



Petite Arvine 2023

VARIETALS

100% Petite Arvine

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2.7 hectares facing south	700 meters	Mountainous	Morainic, sandy

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	7,500 vines per hectare	Guyot	10-30 years

CLIMATE

A balanced year with mild spring, brief frosts, and a steady summer. Ideal September sun and cool nights delivered grapes of great aromatic intensity and freshness. The result: elegant, complex wines with bright fruit and minerality.

HARVEST PERIOD

Harvest began October 5, 2023 with manual harvesting in boxes and immediate cooling in cold storage.

VINIFICATION

Fermentation begins with whole-cluster pressing and continues for 2-3 weeks at controlled temperatures using selected yeasts. The wine then matures for seven months on fine lees in stainless steel, gaining texture and complexity.

AGING

Aged for 7 months on fine lees in stainless steel tanks to build texture and freshness.

LONGEVITY

15-20 years

NO. OF BOTTLES PRODUCED

15,500

FIRST VINTAGE PRODUCED

2007

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: Bright straw yellow with golden hues.

Nose: Elegant and fresh with pineapple, mint, herbs, and grapefruit.

Palate: Pleasantly fresh and savory on the palate, with bright acidity and a lingering, aromatic finish that highlights its elegance.

Pairings: Seafood, particularly oysters, shellfish, and salmon dishes. Also white meats like poultry or veal.

Serving Temperature: 53-57°F



AVAILABLE FORMATS

750 ml



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