

Cave des Ruinettes (Serge Roh)



Petite Arvine de Vétroz



At a Glance:

- **Appellation:** AOC Valais
- **Encépagement:** Petite Arvine (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From steep, south-facing terraces of vineyards on the slopes overlooking Vétroz
- **Soil Types and Compositions:** Granitic moraine and black schists
- **Vine Age, Training, and Density:** Head trained and staked, planted at 8,000-10,000 vines/ha and averaging 35 years old
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in mid-September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 1-2 months
- **Malolactic Fermentation:** Can occur spontaneously following alcoholic fermentation or be blocked via temperature, depending on the nature of the vintage.
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, diatomaceous earth and cartridge filtration
- **Sulfur:** Applied only at harvest, c. 35 mg/l free sulfur

In The Glass:

Citrus notes (grapefruit zest) characterize this very dry and full-bodied white wine which carries a persistent acidity and elegant fruit. The Petite Arvine is an ancient local grape, introduced by the Romans, that is found in the Valais and also on the other side of the Alpine mountains in the Valle d'Aosta of Italy. It is obviously a grape that flourishes in the high altitude zones of the Alps.