



# Cave MONAJA di C.K. S.S. Agricola



**Cave MONAJA** was born at the end of the last century as the dream of a young oenologist of Korean origin Chul Kyu Peloso (Andrea to his friends) eager to put his skills to good use.

Chul Kyu studied oenology in Alba and trained as an oenologist in the Langhe, continuing his career in the Aosta Valley.

In 2015 he was called by a friend to take care of the family vineyard inherited from his grandfather, about 400 square meters, since he had neither the time nor the skills to do it; shortly thereafter others were added, thus consolidating in Andrea the idea of ??recovering and enhancing even a monumental vine in the abandoned village of Farys, a fraction of the Municipality of Saint-Denis, together with those "small family vineyards" at risk of abandonment because it is difficult to manage and uneconomical for large companies.

Only in 2016 did this "dream" finally take shape, materializing in fact only in 2018.

The vineyards managed by the company are mainly small plots often abandoned, now brought back to production after careful recovery. As Andrea likes to think, his small contribution to a better tomorrow has come about in 'snatching' these modest family vineyards from the uncultivated and abandoned. Vineyards that bring with them past existences, marked by the cycle of the vine and which are witnesses of generations. With this spirit and to remember the maternal grandfather, the company is baptized 'Cave MONAJA'.

A production is carried out with the utmost **respect for the natural cycle of the vine but also for life**: all the cultivation practices of **organic certifications** are adopted, with particular regard to sustainability as a principle to be pursued in every small daily choice.







Andrea's latest step forward in the direction of respect for vines, the environment and life that Cave MONAJA represents, is the start of a certification process as the first Aosta Valley company to want to be certified with the criteria of the Ministry of Ecological Transition (MITE), the "VIVA Certificate" of environmental sustainability.

All the small plots managed by the company are located in the central area of ??the Aosta Valley, at an altitude between 500 and 1000 meters above sea level; hence the definition of 'heroic viticulture'.

#### **Attachments**

- Presentation Cave MONAJA
- Selection Monaja
- Vins de garage
- Vins de Tradition

## **Company figures**

Turnover: < 500.000 € -- Staff numbers: N.D.

### **Characteristics**

EXPORT | CERTIFIED PRODUCTS | SUSTAINABILITY | CERTIFICATION |

#### **Contact Details**

Fraz. Mondache, 8 11010 Sarre (AO)

Web Site: https://cavemonaja.company.site/

Email: info.cavemonaja@gmail.com

## **Social Network**

• Instagram: <a href="https://www.instagram.com/cavemonaja/">https://www.instagram.com/cavemonaja/</a>

• YouTube: https://www.youtube.com/channel/UCkkiW7 9v2S4e9jxHf7D-sQ

Facebook: <a href="https://www.facebook.com/cavemonaja">https://www.facebook.com/cavemonaja</a>

• Linkedin: https://www.linkedin.com/in/chul-kyu-andrea-peloso-9058161a8/





