

2022 VALLE D'AOSTA DOC

Pinot Noir

The research behind this wine traces its origins to our family, particularly the interest with which Grandfather Emerico cultivated and vinified his Pinot Noir in the commune of St Denis. He later became one of the founding members of the Chambave cooperative: the Crotta di Vigneron.

This wine holds a profound significance for us and plays a crucial role in our production. The mountain soils contribute elegance and finesse to this Pinot, while the well-balanced acidity consistently imparts tension and vibrancy to the overall drinking experience.

TASTING NOTES

Transparent and lively ruby in color. Delicate aromas unfold, offering sensations of fresh violet and pomegranate, along with notes of wild strawberries and currants. A touch of winter melon and a hint of ginger add complexity. The palate is graced with ripe raspberry and a suave nuance of apricot. Emotions of the forest, moss, and earth emerge, creating an enduring experience on the palate and in memory.



VINEYARD

Grape varieties: 100% Pinot Noir.

Soil: Morainic, Sandy.

Altitude: 650 - 700 m asl.

Exposure: South, Southeast.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1990 - 2014.

Yield per hectare: 70/80 quintals.

WINEMAKING

Harvest start: September 9, 2022.

Harvest: Hand picking in boxes, immediate chilling in cold storage.

Fermentation: Pre-fermentative cold maceration, followed by alcoholic fermentation for about 10 days. Repassing alternating with punching down.

Maturation: 12 months 75% barriques, 25% large wood (30/20 Hl).

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: 26 November 2023.

Alcohol content: 14%.

Bottles produced: 12500.

First vintage: 2007.

Serving temperature: 14° - 16° C.