

**OTTIN**  
VITICULTEUR - ENCAVEUR



Releases 2021  
**Time**

# Time

I have always found time an extremely fascinating concept. After such an unfortunate year, I was amazed to see how its perception and value are extremely relative and mostly the result of the context in which it is spent. We saw the world stop, the pace drop and the time we had expand remarkably, leaving an amazing new space of thought in the holes usually filled by the daily frenzy.

I like to think that this was the year we didn't lost, but regained our time, although I have the feeling that at the first upcoming Vinitaly we will all be back to run - including me - and maybe even faster than before... In the meantime, however, I am basking in the idea of having given meaning to time, finding answers in these silences.

One of the most significant answers came as I wrote these lines, during a great conversation with the most experienced Aosta Valley viticulture researcher, Rudy Sandi. I always had the impression that Aosta Valley lacked a leading grape or wine that would represent us in the world, and while tasting together with Rudy, a new and different concept of identity has shown up: Aosta Valley will never be represented by a single wine, but by a taste, in other words by the deep terroir imprint given to each grape. This varietal heterogeneity is part of our history and it is also what we are today.

Nowadays stories are easily invented, making us the perfect subjects of an ever more advanced but emptier communication. Communicating wine therefore means resisting, keeping the value of the content high and real. This vision is now making its way into us, giving us strength and motivation to face the new year. Last year, shortening distances was our first priority. As you already know, unlike many other industries, agriculture just kept going.

We found ourselves taking care of the relentless cycle of nature in a world that seemed to have stopped. A definitely curious perspective... So the 2020 vintage has been brought to completion and, looking back, we are so proud to say that we will not only remember this year for the pandemic, but also for the great quality of the wines we made.

We used the time we were granted to look deeper into ourselves and into our wines. The field of production is certainly the one where the producer is most involved, yet looking at the amazed glance of those who taste our wines for the first time is always an emotion beyond words. Because wine is just like music, if no one sings your songs you will never be remembered. Looking in your eyes and having a talk with you is what we missed the most.

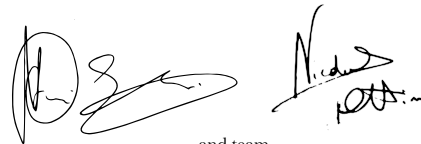
So we tried to enclose all our enthusiasm in telling you about every single wine in this document, to get to you with a glass and having, somehow, a toast together.

Anyway, looking at the future, there are far too many uncertainties, but we would like to grant you some certainty. We are definitely releasing in September a wine we have been talking about for years now and it is finally time to taste. We are talking about Clairet: a historical wine of our region, based on Nebbiolo, whose memory was lost over the centuries. An amazing story we can't wait to tell you. Then the new 2018 vintage of L'Emerico will be released, in which many years of research and study converge, whose results we are keen to see written in your eyes and on your faces.

What is certain, lastly, is that we will keep drinking wine and enjoying all the wonderful emotions it has to give. Even all this situation will surely pass, like the great Italian singer-songwriter Fabrizio De André wrote about his "exile" at the Hotel Supramonte:

***"This station too shall pass, doing no harm  
This thin rain will pass, as the pain passes"***

See you very soon.



and team.



## 2018

If we were to choose a single word to describe this vintage, we would definitely pick generous. After some quite stingy vintages in terms of quantity, 2018 combines a good yield - always carefully controlled - with a great quality of the fruit: the balance. An extremely rainy spring delayed the sprouting of the vines, bringing the phenological stages back to almost forgotten rhythms. The summer was very hot, but accurate irrigation allowed us to never stress the plants.

The harvest began around mid-September with the Pinot Noir and continued throughout the month of October, ending as usual with the Fumin. The major innovation related to this vintage is the making process of the red wines: giving up the selected yeasts, the fermentation takes place spontaneously, using the yeasts naturally available on the skins. We will never present this choice as some search for authenticity; it is rather the result of a winemaking philosophy that binds us to a closer and more intimate connection with our wines, especially in the production phase.

## 2019

A year marked by weariness and, at the same time, satisfaction. 2019 was actually our first fully organic season. The results were excellent, rewarding the long path we walked towards this choice, although the effort required to maintain high quality standards has been considerable. This vintage was one of the hottest in vigneron memory. Spring was pretty cold and temperatures began to rise only after the month of April.

The sweltering heat of the summer, however, gave a real acceleration to the growing cycle, anticipating the harvest to the beginning of September. Despite the high temperatures, the wines born in '19 are incredibly fresh and tense. It might seem like a small victory of the “soil factor” over the “climate factor” and, in fear that the constant increase of temperatures may change the nature of the wines we produce, this is a hope to which we hold on tight.





2019 VALLE D'AOSTA DOC

# Petite Arvine

Petite Arvine is the white grape variety to which we are definitely most bound. Classified as semi-aromatic grape, it has always stood out for its explosiveness to the nose and for the great strength expressed in the mouth. The key to this wine is balance, particularly between the alcoholic component and the acidic one. Our goal is to best preserve its distinctive aromatic complexity, while at the same time enhancing its mountain terroir typical drinkability and freshness.

Despite the 2019 vintage was hot and dry, the accurate selection in the vineyard and the ever-growing knowledge in the cellar gave us an extremely tense and elegant wine. A wine that grows year after year alongside those who produce it and that rewards the long research we carried out over the years. A Petite Arvine we could not wait for you to taste.

## Tasting notes

Straw yellow, with bright white gold shades. Fresh tropical fruit perfumes, passion fruit and green melon are followed by the balsamic tones of aromatic herbs and mint, with white pepper and ground stone hints. Tense and vertical on the palate, the biting sapidity persists in a long and intense ending.

## Vineyard

**Grape varieties:** Petite Arvine 100%

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South

**Training system:** Guyot

**Vines per hectare:** 8000

**Year of planting:** 1997 - 2014

**Yield per hectare:** 8000/9000 kg

---

## Winemaking

**Harvest starting day:** 30 September 2019

**Harvest:** Whole bunch pressing

**Fermentation:** 2 or 3 weeks at controlled temperature, selected yeasts

**Maturation:** 7 months on fine lees in steel tanks

**Manolactic fermentation:** No

**Bottling day:** May 11, 2020

---

**Alcohol by volume:** 14.5%

**Produced bottles:** 15000

**First vintage:** 2007

**Serving temperature:** 12° - 14° C







2018 VALLE D'AOSTA DOC

# Petite Arvine Nuances

Nuances was born in 2011 from a small Petite Arvine vineyard located in Saint-Christophe. By observing this plot, we have noticed its natural predisposition to get on its bunches the noble rot *Botrytis cinerea*. The oak gives a slightly more complex profile than the classic steel version, without ever losing its varietal markers.

The 2018 vintage was generous, with exceptional fruit quality. A regular harvest characterized by an excellent change in temperature between night and day, which led to a slow maturation of the bunch, preserving acidity and freshness. This year we added a new barrique to the 20 Hl foudre of Austrian oak, to give energy to a wood-wine exchange that finds in Petite Arvine one of its most precious expressions.

## Tasting notes

Bright golden yellow. Apricot and canned peach perfumes combined with delicate linden honey, powdered sugar and almond nuances reminding petit fours. The mouthfeel is dynamic, a constant dialogue between the terroir mineral tension and the varietal roundness, the oak is perfectly integrated.

## Vineyard

**Grape varieties:** Petite Arvine 100%

**Soil:** Sandy

**Altitude:** 700 m asl

**Exposure:** South

**Training system:** Guyot

**Vines per hectare:** 7000

**Year of planting:** 1997

**Yield per hectare:** 7000 kg

## Winemaking

**Harvesting starting day:** October 1, 2018

**Harvest:** Whole bunch pressing

**Fermentation:** 2 or 3 weeks at controlled temperature in 20 Hl Austrian oak foudre, selected yeasts

**Maturation:** 1 year in oak on fine lees, followed by 1 year in bottle

**Manolactic fermentation:** No

**Bottling day:** August 30, 2019

**Alcohol by volume:** 14.5%

**Produced bottles:** 3500

**First vintage:** 2011

**Serving temperature:** 12° - 14° C





*“Wine is like music,  
if no one sings your songs,  
you will never be remembered.”*





2019 VALLE D'AOSTA DOC

# Pinot Noir

Our only international variety: Pinot Noir, in which we have found a deep visceral love. The research work dedicated to this wine has its roots in our family, particularly in grandfather Emerico's interest in cultivating and making his Pinot Noir in Saint-Denis, before becoming one of the founding members of the Crotta di Vegneron, the Chambave cooperative winery.

In 2019 we continued the path chosen for red wines during the previous year. The wild yeast fermentation took place spontaneously and the berries were ripe and healthy. Thanks to a proper management of the yields, despite the hot year, the resulting wine is extremely fresh, crunchy and vibrant. The choice of the oak plays a key role: we have a slight increase in the use of barrique (45%), always respecting the fruit and the grape variety.

## Tasting notes

The raspberry red immediately recalls the nose profile: small red fruits, geranium, but also licorice, tobacco leaf, black tea. The fragrance of a long walk in the forest, at dawn, when the moss is still fresh and covered with dew. The powerful mouthfeel is balanced by the freshness of the fruit and a very subtle, almost hinted, tannin.

## Vineyard

**Grape varieties:** Pinot Noir 100%

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South, South-East

**Training system:** Guyot

**Vines per hectare:** 8000

**Year of planting:** 1990 - 2014

**Yield per hectare:** 7000/8000 kg

## Winemaking

**Harvest starting day:** September 14, 2019

**Harvest:** Manual harvest in crates, instant cooling in refrigeration room

**Fermentation:** Pre-fermentative cold maceration, followed by an approximately 10 days alcoholic fermentation with punch down and pump over the cap

**Maturation:** 12 months, 45% barriques and 55% big oak (30/20 HI)

**Manolactic fermentation:** Yes

**Yeasts:** Wild

**Bottling day:** December 3, 2020

**Alcohol by volume:** 13.5%

**Produced bottles:** 12000

**First vintage:** 2007

**Serving temperature:** 14° - 16° C





2018 VALLE D'AOSTA DOC

# Pinot Noir L'Emerico

*“Why L'Emerico? Because this wine was made to raise inspiration. Emerico Ottin was the one who gave the deepest inspiration to our winery's creation. He was the first Ottin generation to produce Pinot Noir and L'Emerico is our personal way of showing him eternal gratitude.”*

The 2018 vintage is one of the most promising one in recent years. The slow and regular ripening brought back the harvest period to around mid-September. The fermentation was, for the first time, spontaneous and conducted with a greater attention to extraction. This is also the first L'Emerico that ages exclusively in barriques of French used oak. The introduction of these new practices does not aim to overturn our wine's expressiveness and cleanliness hallmarks, but it is indeed the result of our deep dedication to the relentless pursuit of its best expression, which finds its summa in this, to us, unforgettable 2018.

## Tasting notes

Full bright classic ruby red. Fresh ripe wild berries and elderflowers are joined by Mediterranean scrub's balsamic scents and dark shades of cocoa and cloves. Long, harmonious and elegant on the palate. A deep, complex, many-sided wine.

## Vineyard

**Grape varieties:** 100% Pinot Noir

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South-East

**Training system:** Guyot

**Vines per hectare:** 8000

**Year of planting:** 1990 - 2014

**Yield per hectare:** 5000 kg

---

## Winemaking

**Harvest starting day:** September 12, 2018

**Harvest:** Manual harvest in crates, instant cooling in refrigeration room

**Fermentation:** Pre-fermentative cold maceration, followed by an approximately 10 days alcoholic fermentation with punch down and pump over the cap

**Maturation:** 18 months in French oak barriques

**Manolactic fermentation:** Yes

**Yeasts:** Wild

**Filtration:** No

**Bottling day:** July 30, 2020

---

**Alcohol by volume:** 13.5%

**Produced bottles:** 3000

**First vintage:** 2016

**Serving temperature:** 14° - 16° C







2019 VALLE D'AOSTA DOC

# Torrette Supérieur

Torrette is the most common wine in Aosta Valley. It is based on Petit Rouge, a historical native grape belonging to the Orious family, in not less than 70% according to the specification. Its origins are to be found in the ancient wine region of Torrette, in SaintPierre. Nowadays it can be produced in the eleven municipalities surrounding the historic area and it is definitely the most intimate wine for a vigneron from Aosta Valley: its roots lie in our history and, just like the vines it is made of, in our terroir.

In Torrette Supérieur, as well as in the other 2019 red wines, we find that freshness and drinkability that are usually so difficult to find in such a hot and dry vintage. The fermentation is spontaneous and the winemaking style aims at respecting the fruit, without overly forcing the extraction. It ages, as usual, in 20 Hl Austrian oak foudres, in order to better enhance the strong and rustic character of the wine that has, in some way, carried on its shoulders the entire Aosta Valley viticulture.

## Tasting notes

The bright purple shades recall the juicy scents of red beet. Pine needles, juniper berries, fresh moss: the perfumes of a wild Aosta Valley forest, together with the tannin rusticity, make this wine a manifesto of our region's viticultural tradition.

## Vineyard

**Grapes varieties:** Petit Rouge 80%, Cornalin 10%, Fumin 10%

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South

**Training system:** Guyot

**Vines per hectare:** 8000

**Year of planting:** 1997 - 2000

**Yield per hectare:** 8000 kg

## Winemaking

**Harvest starting day:** September 30, 2019

**Harvest:** Manual harvest in crates, instant cooling in refrigeration room

**Fermentation:** Light pre-fermentative maceration, spontaneous fermentation with continuous pump over

**Maturation:** 12 months in 20 Hl Austrian oak foudres

**Manolaction fermentation:** Yes

**Yeasts:** Wild

**Bottling day:** December 4, 2020

**Alcohol by volume:** 13.5%

**Produced bottles:** 5600

**First vintage:** 2007

**Serving temperature:** 16° - 18° C





2019 VALLE D'AOSTA DOC

# Fumin

The first information about this variety dates back to 1711 and to the writings of the ampelographer Lorenzo Gatta, around the first half of the 19th century, in which Fumin is described as a cold resistant grape, with a great winemaking potential: a sour, austere, dark coloured wine, not enjoyable when young and very suitable for long aging. Despite its difficult processing in the vineyard, due to its branches' and flowers' sensitivity, and its susceptibility to diseases, today Fumin has been definitively acknowledged as one of the most significant native varieties of our region.

In 2019 we saw the earliest Fumin harvest in our history, three weeks before the ordinary harvest period, which is usually around the end of October and the beginning of November. The hot year gave birth to a deep generous wine, which time will hardly bend, but that, unlike the '18, is already more enjoyable at a young age.

## Tasting notes

Deep intense purple. Black cherry in alcohol and prune are followed by tobacco, cinchona, graphite, earthy scents. The balsamic shades of Artemisia from Aosta Valley's heights interact with the spicy notes: black pepper is very much present also on the palate, where the smooth tannins and the strong minerality give a bold, powerful and austere wine.

## Vineyard

**Grape varieties:** Fumin 100%

**Soil:** Sandy

**Altitude:** 700 m asl

**Exposure:** South

**Training system:** Guyot

**Vines per hectare:** 8000

**Year of planting:** 2006

**Yield per hectare:** 7000 kg

## Winemaking

**Harvest starting day:** October 17, 2019

**Harvest:** Manual harvest in small crates

**Fermentation:** Spontaneous, 3 weeks on skins

**Maturation:** 12 months in 30 Hl oak foudres

**Manolactic fermentazione:** Yes

**Yeasts:** Wild

**Bottling day:** December 4, 2020

**Alcohol by volume:** 13.5%

**Produced bottles:** 9500

**First vintage:** 2008

**Serving temperature:** 16° - 18° C



*“Life is a Vintage”*



*Watch the video*  
**Beyond Wine**

**Photographers:** Andrea Passerini & Stefano Torrione  
**Book Design & Video:** Nicola Napoli x Wicked Studios  
**Texts:** Nicolas Ottin & Carole Cheillon

© 2021

*Discover on* **ottinvini.it**

