



2020

# CLAIRET

We've always embraced the notion that to best navigate the future, one must have a deep understanding of the past. This holds true in life, as well as in the world of wine. Over a decade ago, while delving into the history of Valdostan viticulture, we first encountered Clairet: a wine described as 'luxury,' crafted from three parts Nebbiolo and one part Neiret.

Narrating the tale of Clairet also means shedding light on the often-overlooked story of Aosta Valley's wine. In the early 19th century, the region boasted over 4,000 hectares under vine—today, there are around 400. More than twenty municipalities in the central valley once relied on the wine trade for their livelihoods. It was a region where wine was serious business.

"Post fata resurgam," or "After death I shall be reborn," the motto of the Phoenix, a mythical bird capable of rising from its own ashes. After centuries of oblivion, this wine has been revived, standing as a unique presence in its varietal landscape. It does not emulate Piedmont, nor does it evoke Donnas or Valtellina. It simply is and aims to be itself: the Clairet.

## TASTING NOTES

Translucent and luminous carmine hue. Aromas of propolis and bittering herbs, with notes of China, pinecones, and balsamic sensations. Hints of mushrooms and underbrush add depth. The palate reveals flavors reminiscent of licorice and delicate spices, not overly intense. Velvety tannins provide an extremely pleasant mouthfeel. Gourmand and easily enjoyable.

## VINEYARD

**Grape varieties:** Red grapes.

**Soil:** Morainic, Sandy.

**Altitude:** 650 - 700 m asl.

**Exposure:** South.

**Training system:** Guyot.

**Planting density:** 7000 vines per hectare.

**Year of planting:** 2014.

**Yield per hectare:** 60 quintals .

## WINEMAKING

**Harvest start:** October 9, 2020.

**Harvest:** Manual harvesting in small boxes, withering in cellar for 15 days.

**Fermentation:** Short cold maceration followed by alcoholic fermentation of about 10 of days. Repassing with some light punching down.

**Maturation:** 24 months in used French oak tonneaux and 12 months in bottle.

**Malolactic fermentation:** Yes.

**Yeasts:** Indigenous.

**Bottling:** August 28, 2022.

**Alcohol content:** 14%.

**Bottles produced:** 1000.

**First vintage:** 2016 (not yet available).

**Serving temperature:** 16° - 18° C.