

2022 VALLE D'AOSTA DOC

Chardonnay “Canto X”



We have long considered the idea of producing a new white wine, and the strongest impetus toward choosing **Chardonnay** came from Elio and Nicolas' boundless passion for this grape variety. Research and dedication will be our companions on this lifelong journey, aiming to become ever more capable interpreters of our terroir.

With the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, the land from which this wine was born, then part of the ecclesiastical patrimony, was purchased by a local family at an advantageous price. However, this came at a very high cost in the society of the time: excommunication. In **Canto X** of Dante's *Inferno*, the “pena de li eretici” is narrated – those who challenged the spiritual and temporal power of the Church. We pay tribute to them in the tenth wine produced by our winery.

TASTING NOTES

Crystalline, it illuminates the view. Immediately sweet spices and a hint of ground stone, then fragrant fruit and gunpowder. Deep and intriguing, enhanced by small notes of white pepper. Full mouthfeel of strength and dynamism favor the return of broom flower and salt. Fern and moss complete the flavor range.

VINEYARD

Grape varieties: 100% Chardonnay.
Soil: Morainic, Sandy.
Altitude: 650 - 700 m asl.
Exposure: South.
Training system: Guyot.
Planting density: 8000 vines per hectare.
Year of planting: 2019.
Yield per hectare: 70/80 quintals.

WINEMAKING

Harvest start: September 12, 2022.
Harvest: Harvested by hand in boxes.
Fermentation: Whole cluster soft pressing, 10 days in tonneau, selected yeasts.
Maturation: 1 year on fine lees in 300 L French oak tonneau.
Malolactic fermentation: Yes.
Bottling: August 30, 2023.

Alcohol content: 13.5%.
Bottles produced: 7900.
First vintage: 2021.
Serving temperature: 12° - 14° C.

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
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2022 VALLE D'AOSTA DOC

Fumin

A native vine of the Aosta Valley, Fumin had widespread cultivation in the upper and middle valley sectors. The first documented records about this vine date back to as early as 1711 and are later found in the writings of Lorenzo Gatta around the first half of the 19th century. Even in these historical texts, Fumin is portrayed as a vine resilient to cold conditions and possessing excellent oenological capabilities: sour, austere, rich in color, undrinkable when young, and suitable for long-term aging.

Today, Fumin is considered one of the most captivating native varieties. It poses a challenge in the vineyard due to the delicacy of its shoots and flowers and its particular susceptibility to diseases such as downy mildew. Harvesting occurs late, typically in November or late October, and post-harvest, the grapes are dried for two weeks in warm, ventilated rooms.

TASTING NOTES

Ruby with garnet highlights. Dark tones accompanied by notes of violets, graphite, blackberries, and cocoa. Full-bodied and juicy, with a spicy character marked by hints of nutmeg and cloves. Sherry tobacco adds depth. On the palate, flavors of blood orange emerge, bringing a savory and mouthwatering quality. It's noteworthy for its unusually intense color. The wine is creamy and concentrated, with the return of sweeter spice and chocolate on the palate.

VINEYARD

Grape varieties: 100% Fumin.

Soil: Morainic, Sandy.

Altitude: 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 2006.

Yield per hectare: 70 quintals.

WINEMAKING

Harvest start: October 18, 2022.

Harvest: Harvested by hand in small boxes.

Fermentation: Spontaneous, 3 weeks in contact with skins.

Maturation: 12 months in 30 HL barrels.

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: 27 November 2023.

Alcohol content: 14%.

Bottles produced: 8900.

First vintage: 2008.

Serving temperature: 16° - 18° C.

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2020 VALLE D'AOSTA DOC

Pinot Noir "L'Emerico"

Why L'Emerico? Because this wine is crafted to inspire. Emerico Ottin profoundly inspired the creation of our winery, being the first Ottin generation to produce Pinot Noir. L'Emerico is our way of expressing eternal gratitude to him.

The choice of vineyard and its exposure are crucial factors for the success of a Pinot Noir. Preferring cooler climates, southeastern slopes (warmer in the morning and cooler in the evening) are ideal for its cultivation. The vineyard giving life to L'Emerico perfectly embodies these characteristics.

TASTING NOTES

Deep garnet in color. Black cherries and sweetness create a nuanced depth and complexity in the aroma. The taste reveals cherries and sour cherries, with a pronounced power in the mouth, reminiscent of a haematic and incense memory. The wine exhibits a very long persistence.



VINEYARD

Grape varieties: 100% Pinot Noir.

Soil: Morainic, Sandy.

Altitude: 650 - 700 m asl.

Exposure: Southeast.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1990 - 2014.

Yield per hectare: 50 quintals.

WINEMAKING

Harvest start: Sept. 7, 2020

Harvest: Manual harvesting in boxes, immediate chilling via cold storage.

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

Maturation: 18 months in barriques (French oak).

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Filtration: No.

Bottling: August 30, 2022.

Alcohol content: 13.5%.

Bottles produced: 3200.

First vintage: 2016.

Serving temperature: 14° - 16° C.

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2022 VALLE D'AOSTA DOC

Syrah "Non Expedit"

Syrah has been a longstanding presence in our region, chosen for its alignment with the unique characteristics of our terroir. To truly appreciate Syrah in Valle d'Aosta, one must consider the **granitic soil**, high summer temperatures, and the altitude of the vineyards. This results in a mountain Syrah where aromatic generosity precedes refined and elegant drinking, offering a varietal drinkability and tension not always associated with this grape variety.

In response to the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, the Holy See, with the 'Non Expedit' (literally, 'non conviene'), ordered the prohibition of Italian Catholic citizens from participating in national political life. However, some opposed it. The land from which this wine originates was part of the patrimony expropriated from the Church and was purchased by a local family at an advantageous price. Yet, it came at a high cost in the society of the time: excommunication.

TASTING NOTES

A lovely ruby color that gently fades into purple. A smooth and composed palate, reminiscent of creamy stiletto and red roses. There's a fresh and spicy undertone of violets, with light, continuous spacing. Notes of oregano add to the intrigue. The wine exhibits an intriguing complexity, including hints of ampyreumatic sensations. Subtle notes of vegetable charcoal and black olive pâté contribute to its nuanced character, balancing a subtle delicacy with a certain thickness.



VINEYARD

Grape varieties: 100% Syrah.

Soil: Morainic, Sandy.

Altitude: 650 - 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 2019.

Yield per hectare: 70/80 quintals.

WINEMAKING

Harvest start: October 7, 2022.

Harvest: Hand picking in boxes.

Fermentation: 25% whole cluster with semi-carbonic maceration.

Maturation: 1 year in 20-30 HI French oak barrels.

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: November 26, 2023.

Alcohol content: 13.5%.

Bottles produced: 7900.

First vintage: 2020.

Serving temperature: 16° - 18° C.

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2021 VALLE D'AOSTA DOC

Petite Arvine “Nuances”

“Nuances,” is simply intended to be a different interpretation of the same grape variety: Petite Arvine. Vinification in wood and the peculiarities related to its clusters undoubtedly impart a slightly different profile compared to the classic steel version, but without ever losing its varietal characteristics.

TASTING NOTES

Full gold. A very expressive nose with aromas of yellow peach, pineapple, and at times, dried fruit and nuts. An elegant touch of tomato leaf completes the aromatic ensemble. On the palate, it is rich and full, shaded by a slight smoky note. The mineral part, almost iodine and raspy, is invigorating and mouthwatering. A wine of strength and structure, worth remembering.

VINEYARD

Grape varieties: 100% Petite Arvine.

Soil: Morainic, Sandy.

Altitude: 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 7000 vines per hectare.

Year of planting: 1997.

Yield per hectare: 70 quintals.

WINEMAKING

Harvest start: 19 October 2021.

Harvest: Manual harvesting in boxes, immediate cooling in cold storage.

Fermentation: Whole cluster pressing, 2/3 weeks temperature controlled in 20 HL Austrian oak barrels, selected yeasts.

Maturation: 1 year in wood on fine lees, followed by 1 year in bottle.

Malolactic fermentation: No.

Bottling: August 30, 2022.

Alcohol content: 14.5%.

Bottles produced: 3500.

First vintage: 2011.

Serving temperature: 12° - 14° C.

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2022 VALLE D'AOSTA DOC

Petite Arvine

Petite Arvine has always been the white grape variety to which we are undoubtedly most attached. Classified as semi-aromatic, it has always stood out for its explosiveness on the nose and for the great strength and tension expressed in the mouth. The key to this wine is precisely balance, particularly that between the alcoholic and acidic components.

Petite Arvine is a vine of Swiss origin, imported to the Valley in the 1970s by the canons of the Great St. Bernard, then rectors of the Istituto di Agricoltura. A lover of the moraine and sandy soils of which these two valleys are composed, however, it requires large temperature ranges and long times to reach maturity.

The harvest is generally at the end of September, and in the fermentation process an attempt is made to preserve and bring out to the full the flavor and freshness given precisely by this terroir.

TASTING NOTES

Intense straw yellow, white gold. Effusions of pineapple, asparagus, fresh ortolan mint. Rhubarb and grapefruit. Fresh herbs. Elderflower. Elegant, but with great strength and expressiveness. Enjoyable drinking, with a long savory finish.

VINEYARD

Grape varieties: 100% Petite Arvine.

Soil: Morainic, Sandy.

Altitude: 650 - 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1997 - 2014.

Yield per hectare: 90/100 quintals.

WINEMAKING

Harvest start: September 24, 2022.

Harvest: Manual harvesting in boxes, immediate cooling in cold storage.

Fermentation: Whole cluster pressing, 2/3 weeks at controlled temperature, selected yeasts.

Maturation: 7 months on fine lees in steel tanks.

Malolactic fermentation: No.

Bottling: 12 July 2023.

Alcohol content: 14.5%.

Bottles produced: 19000.

First vintage: 2007.

Serving temperature: 12° - 14° C.

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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.

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2022 VALLE D'AOSTA DOC

Torrette Supérieur

Torrette is the most widely planted wine in the Aosta Valley. The primary grape variety for this wine is Petit Rouge, a historic native grape that belongs to the Oriois family (as per regulations, present with percentages not below 70%). The origins of this wine can be traced to the former 'viniferous region' of Torrette in the commune of Saint-Pierre, a term used to designate the best areas of the region, akin to a true Grand Cru Classé. This region enhances the organoleptic characteristics of Petit Rouge, which is why the Torrette Aosta Valley DOC was extended to include the 11 municipalities surrounding this specific area.

It holds a special place in the heart of a Vigneron precisely because it is rooted in our history and, like the Petit Rouge from which it is crafted, in our terroir.

TASTING NOTES

Intense ruby with carmine undertones. Abundant personality on the nose, featuring notes of pine needles, kitchen garden, and licorice stick. Fresh ortolana leaves contribute to the aromatic profile. In the mouth, hints of tobacco and dried leaves emerge, accompanied by notes of Artemisia, damp earth, green moss, and alpine spearmint. The wine embodies a typical mountain and varietal character.

VINEYARD

Grape varieties: 80% Petit Rouge, 10% Cornalin, 10% Fumin.

Soil: Morainic, sandy.

Altitude: 650 - 700 m asl.

Exposure: South.

Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1997 - 2000.

Yield per hectare: 80 quintals.

WINEMAKING

Harvest start: 29 September 2022.

Harvest: Manual harvesting in boxes, immediate cooling through cold storage.

Fermentation: Light pre-fermentation maceration, spontaneous fermentation with continuous pumping over.

Maturation: 12 months in 20 HI Austrian oak barrels.

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: November 27, 2023.

Alcohol content: 14%.

Bottles produced: 4800.

First vintage: 2007.

Serving temperature: 16° - 18° C.

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