

An aerial photograph of a vast vineyard in autumn, with rows of grapevines displaying vibrant yellow and orange foliage. In the background, a small village is nestled on a hillside, surrounded by more trees with autumnal colors. The scene is set against a backdrop of majestic, hazy mountains under a clear sky. A dirt road winds through the vineyard on the right side.

OTTIN

viticulteur - encaveur

COMPANY PROFILE

CONTENTS

THE STORY 4

THE TERRITORY 6

THE APPROACH 10

THE PEOPLE 13

THE WINES 14

VISITS AND TASTINGS 26

OTTIN

We chose Valle d'Aosta.
We chose to stay
in the mountains.

Elio was the first to make that choice, leaving everything behind for the land. Nicolas made it after travelling and gathering knowledge across three continents. And the team has made that choice too – a young, colourful group of people who see agriculture as a fulfilling way to live.

For us, the mountains do not mean isolation. They mean air, space for exchange and growth. We remain deeply rooted in these slopes, but our gaze reaches far beyond the mountains – because we believe that from here, we can speak to the world.

This is our vision of a contemporary Valle d'Aosta:
roots at altitude, an open horizon.



THE STORY

In the late 1980s, Elio bought his first plots of land. In 2007, the first bottles were released. Nicolas returned home with knowledge gathered between the Old and New World; beside them, Antonella, sommelier and storyteller. Today, Ottin is a family story with its gaze set beyond the mountains.

OTTIN



"I never imagined that the days I spent as a boy helping my father in the vineyard would become the work of my life. My life itself, really."

Elio Ottin

OTTIN

THE STORY

THE ORIGINS

Our story began in the late 1980s, when Elio bought his first plots between Quart and Saint-Christophe. The estate took shape around a diversified idea of agriculture, built on apples, vines and livestock.

In 1999, Elio left his steady job in the regional offices and dedicated himself fully to the estate. In 2000, work began on the winery complex. The first vineyards came through a municipal tender in Saint-Christophe, but the family's deepest roots are in Saint-Denis, the village the family comes from, where Elio's grandfather Emerico was already growing Pinot Noir in the 1970s.

"It all began with my grandfather's passion for vines and wine."

Nicolas Ottin

With technical support from winemaker Luca Caramellino and advice from Charles Bregy, a friend and professor at Changinsin, in 2007 the first wines were released under the Ottin name: Petite Arvine, Pinot Noir and Torrette Supérieur. Those three bottles already carried many of the ideas that continue to define the estate today – a deep bond with the territory, a lasting fascination with Pinot Noir, and the desire to shape a personal vision of Valle d'Aosta wine.

THE PRESENT

"I like to think that these farming roots of ours will continue to shape our endeavour in the future, now that my son is part of it. I see all the passion in him, all the desire to do things, while staying close to the land, close to where we come from."

Elio Ottin

Nicolas came to the project in 2013 after years of study and experience across Italy, France and the New World alternated with work in the cellar and in the vineyards. Each experience was driven by the same intention: to work in different places, understand different wines, gather knowledge – and bring it home.

THE TERRITORY

At 700 metres, everything changes: the light, the temperatures, the pace of ripening. This extreme terroir has become our lab – a place to experiment, to learn, and to ask questions without dogma. Here, marginality becomes possibility.

OTTIN

«*Valle d'Aosta is a vigneron's playground.*»

Today, Valle d'Aosta has 400 hectares under vine. At the end of the nineteenth century, it had 4,000. Between those two figures lies the story of the twentieth century: phylloxera, industrialisation, the abandonment of the mountains. What remains of that history is a fine, resilient fabric: small plots, villages along the central valley, surviving grape varieties, and producers who have chosen to bring wine back into the present.

This is the space we chose to build from. Here, marginality becomes possibility: a place free of fixed dogmas and rules followed out of habit. Valle d'Aosta gives us room to experiment, a terroir that adapts, and an altitude that lets very different grape varieties thrive while keeping their freshness and elegance.

THE TERRITORY

THE VINEYARDS

Twelve fragmented hectares between Saint-Denis, Quart and Saint-Christophe. From 600 to 750 metres above sea level. The parcels range from 5,000 square metres to just over one hectare – fragmentation is part of our story and part of the Valle d’Aosta landscape.

Most parcels face south or south-east, a crucial factor in achieving full ripeness at these elevations.

Saint-Denis is Elio’s village of origin. Here, 8,000 square metres of Pinot Noir grow at 750 metres above sea level, with a full southern exposure – the family’s historic vineyards, where grandfather Emerico was already making Pinot Noir in the 1970s.

The vineyards by the church in **Saint-Christophe** were the first acquired through a municipal tender in the 1990s: one and a half hectares divided between Pinot Noir, Petit Rouge and Petite Arvine. This is the estate’s only fully terraced vineyard.

Just above, in Beauregard, is the first **Petite Arvine** vineyard planted by Elio – around 7,000 square metres of vines now more than twenty years old – from which Nuances is made.

In Quart is the **Fumin** vineyard, a single block of around one hectare entirely dedicated to this native Valle d’Aosta variety.



OTTIN

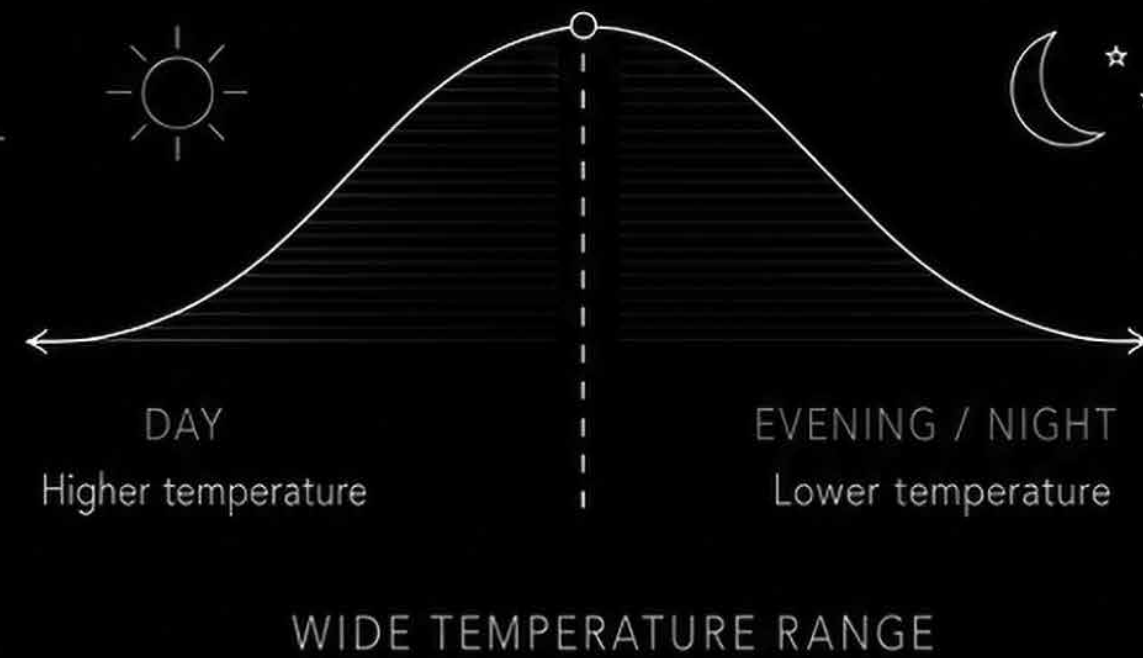
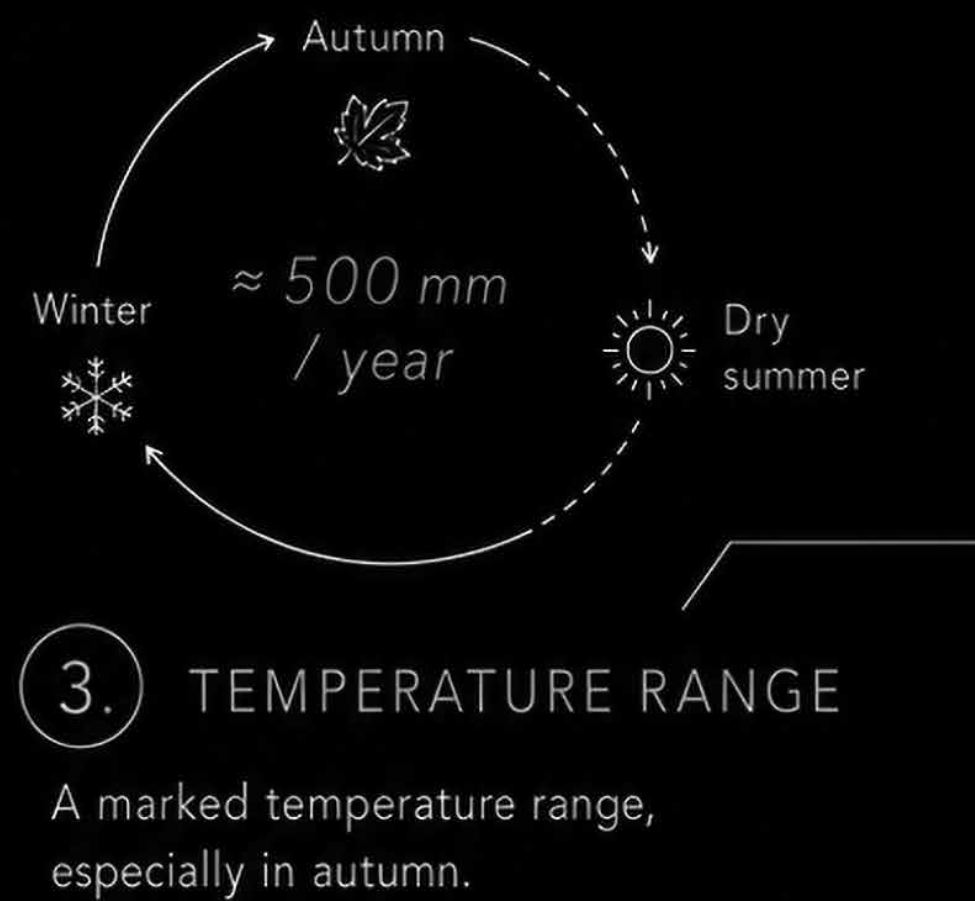
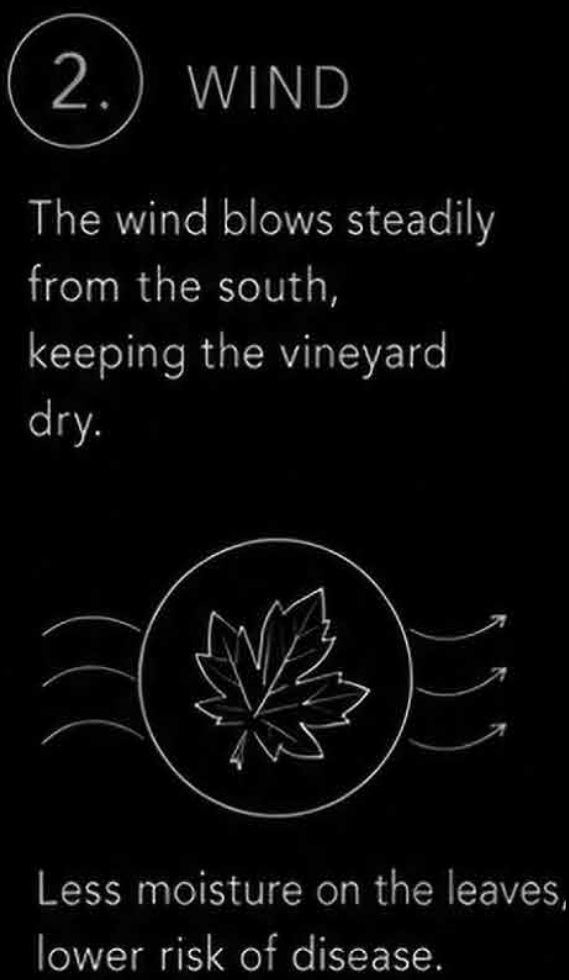
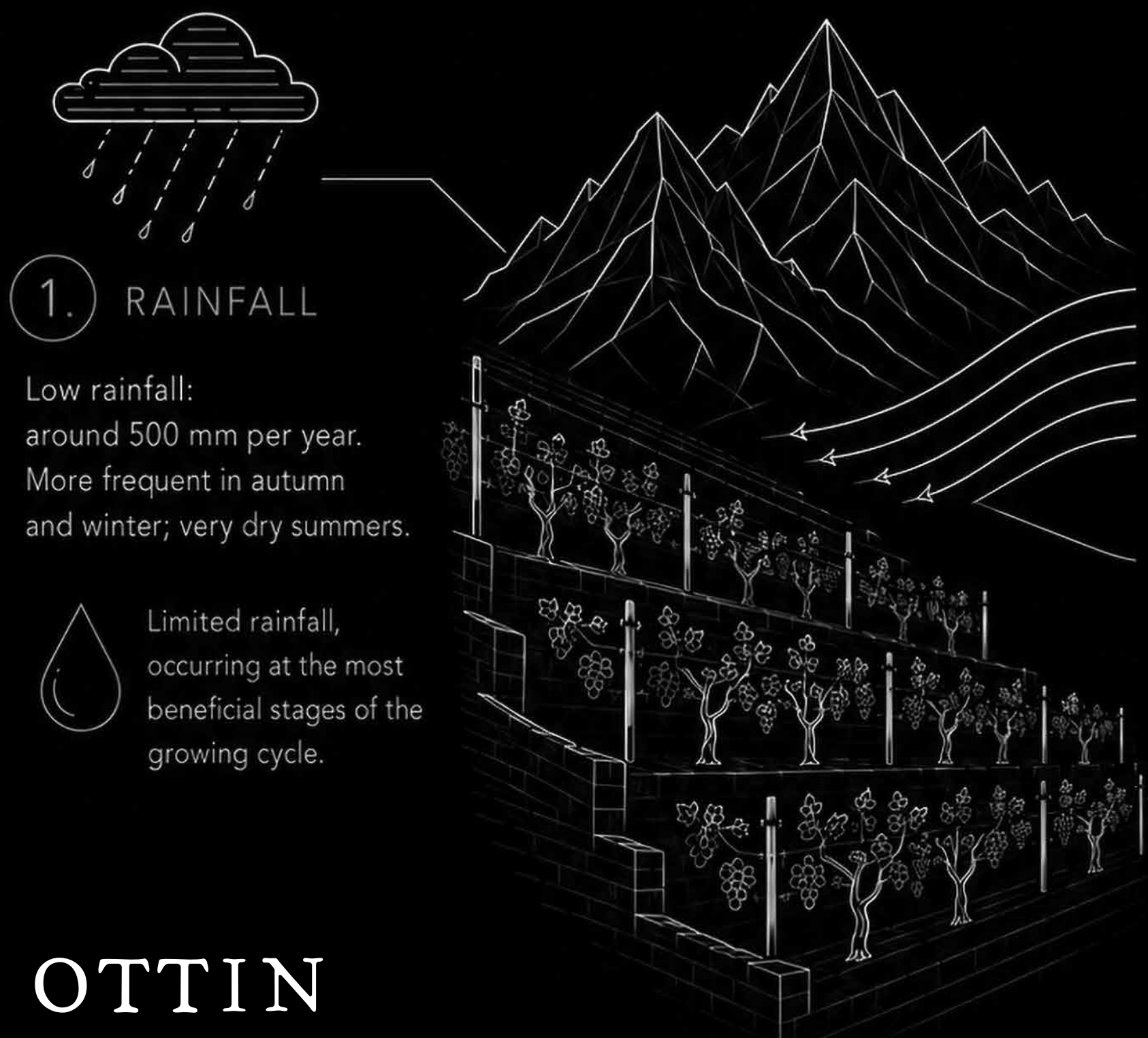


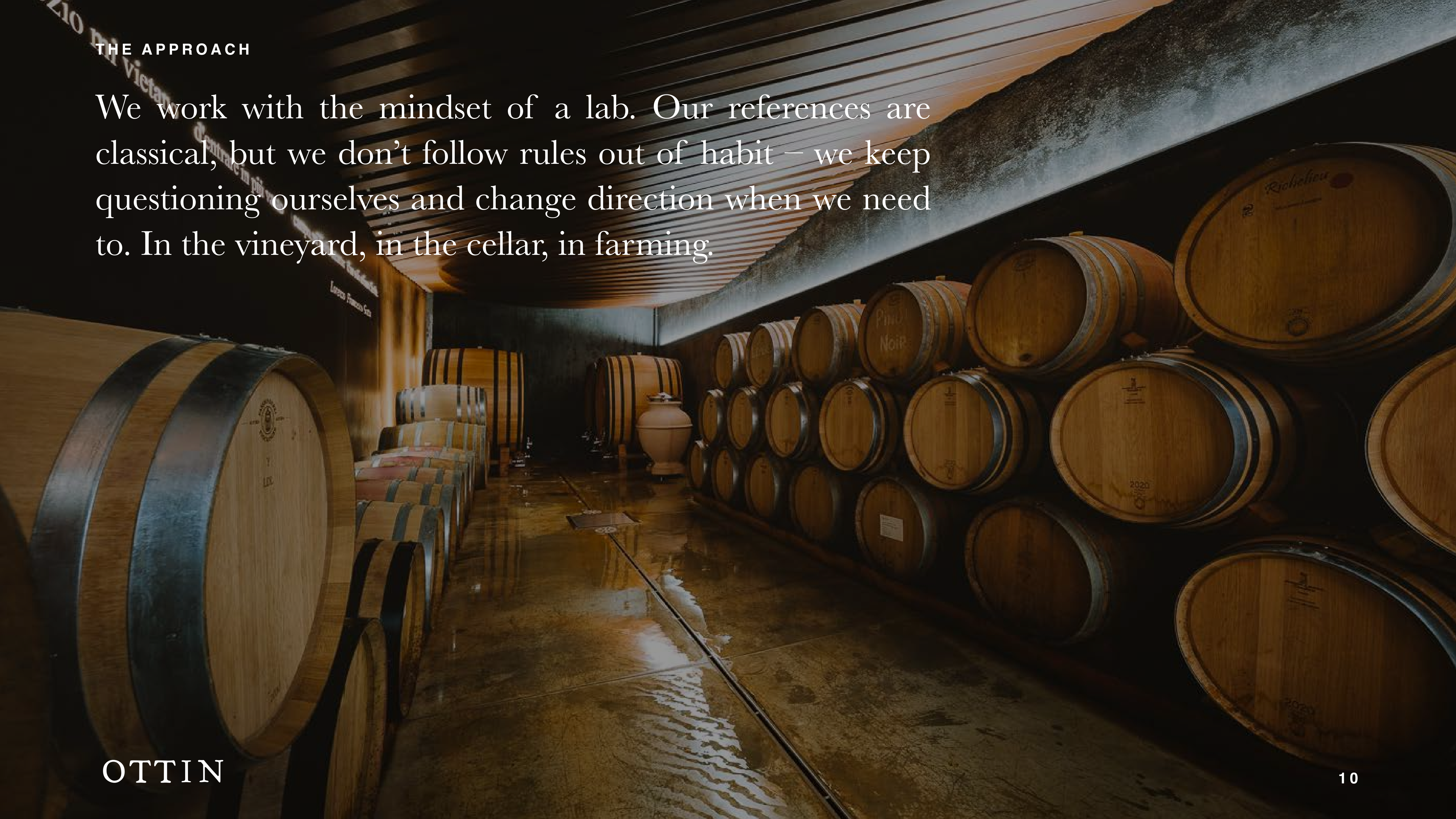
SOILS AND CLIMATE

The soils of all our vineyards are sandy and morainic, formed by glacial retreat: sand, large stones, almost no clay. They are extremely free-draining, light and consistently dry. The benefit is vineyard health: low humidity and reduced pressure from fungal diseases.

Rainfall is limited – around 500 millimetres a year – mostly concentrated in autumn and winter, while summers are very dry. From midday onwards, the wind blows steadily through the vineyards, keeping the canopy dry.

Diurnal temperature variation remains marked, especially in autumn, when cooler evenings guide ripening and contribute to the aromatic precision of the wines.





THE APPROACH

We work with the mindset of a lab. Our references are classical, but we don't follow rules out of habit – we keep questioning ourselves and change direction when we need to. In the vineyard, in the cellar, in farming.

THE APPROACH

IN THE VINEYARD

The vineyards are trained to Guyot, with high density as a matter of method: more vines per hectare means less fruit on each plant. Harvesting is manual, with grapes picked into crates, and each parcel is followed according to its exposure, altitude and response to the vintage.

Viticulture belongs to a broader idea of sustainability. Organic principles are part of our everyday practice without the need for certification – this is agriculture rooted in a working ecosystem, not in a single isolated crop. Since 2021, we have worked with Ruggero Mazzilli, an agronomist and one of the historic figures of organic viticulture in Italy.

"I believe my grandfather – and everyone before him – left us something like a rough diamond: the winemaking heritage we have here in Valle d'Aosta. And along with it, the job of polishing that diamond, making it shine a little brighter every time."

Nicolas Ottin

IN THE CELLAR

Here, wine is shaped through constant observation: tasting, waiting, returning to it with fresh perspective. Exchange and dialogue are the basis of everything – the wines are followed over time, tasted again together, questioned and discussed.

This lab spirit is what makes experimentation possible: different kinds of oak, whole cluster, macerations. Trials are carried out on small quantities, tasted blind and assessed. What guides us is always that elegance and vertical tension that is the voice of the mountains.



THE APPLES

We began as a diversified agricultural estate, built around three parts: vines, apples and livestock. Today, we cultivate 5.5 hectares of apple orchards – mainly Golden, Gala and Fuji – which are delivered to the local cooperative. Working with two crops allows us to spread the work more evenly across the year and maintain a stable team year-round, providing continuity of employment and building long-term relationships with the people who work with us.



THE PEOPLE

This is where our strength lies: in a young, colourful team, made up of people with full lives and different paths, who have chosen the land and the mountains as both work and way of life.

OTTIN

THE PEOPLE

"It's as if their names were on the bottle too. There isn't just one name on it; there is the name of everyone who worked on that bottle. Getting them to care about this, to feel part of it, is a beautiful thing – just as important as making good wine."

Elio Ottin

Believing that work should bring happiness is a powerful idea. It means building a place where people feel good, where they enjoy what they do, where exchange is part of everyday life and lightness can sit alongside seriousness. It means stopping for a beer together at the end of the day, tasting as a group during harvest, talking about wine and about everything else too. It means recognising that the character of an estate also – above all – comes from the people who live it every day.

OTTIN



Some came from Guinea, some from the mountain next door. Some studied oenology, some have their own winery, some play and sing. Ottin is them – and it is us.

Jean
Anna
Danie
Alessia
Mark
Moussa
Ruben
Diego
Berna
Linda
Carlotta

THE WINES

"I like wines that are real — honest, direct wines that don't waste time with unnecessary politeness, wines that tell you straight away who they are. Wines you genuinely like, not wines you have to convince yourself to like. They need to express the character of the place they come from, because that is the only way we can give authenticity to what we produce, protect its uniqueness and preserve the cultural identity behind it. I want a wine to give pleasure, and sometimes even emotion. A wine you want to drink, and to taste."

Elio Ottin

"I like to think of wine as something that brings people together — an aspect that is often set aside in favour of technical analysis or judgement. But wine is truly about joy and the desire to live. Whenever I can, I love ending a tasting with the feeling of the wines still inside me, smiling more widely and letting myself fall into long laughter. Because life should be taken that way, even when it doesn't always seem easy"

Nicolas Ottin

OTTIN





Petite Arvine

VALLE D'AOSTA DOP

Petite Arvine is undoubtedly the white grape variety we feel most connected to. Classified as semi-aromatic, it has always stood out for its expressive, almost explosive nose and for the strength and tension it brings to the palate, where the key lies in the balance between alcohol and acidity. Originally from Switzerland, Petite Arvine was introduced to Valle d’Aosta in the 1970s by the canons of the Great St Bernard – then rectors of the Agricultural Institute – and thrives on the morainic, sandy soils that define these valleys. It also requires significant diurnal temperature variation and a long ripening period to reach full maturity. Harvest generally takes place towards the end of September, and during fermentation the aim is to preserve and enhance the salinity and freshness that come directly from this terroir.

TASTING NOTES

Deep straw yellow, with white-gold reflections. Aromas of pineapple, asparagus and fresh garden mint, followed by rhubarb, grapefruit, fresh aromatic herbs and elderflower. Elegant, yet powerful and expressive, with an accessible, vibrant palate and a long, savoury finish.

VINEYARD

Grape variety: 100% Petite Arvine

Soil: Morainic, sandy

Altitude: 650-700 m a.s.l.

Exposure: South

Training system: Guyot

Planting density

8000 vines per hectare

Year planted: 1997-2014

Yield per hectare: 90/100 quintals

WINEMAKING

Harvest:

Manual picking into crates, followed by immediate cooling in a cold room

Fermentation:

Whole-cluster pressing, 2–3 weeks at controlled temperature, selected yeasts

Ageing: 7 months on fine lees

in stainless steel tanks

Malolactic fermentation No

First vintage: 2007

Serving temperature:

12°-14°C



Petite Arvine "Nuances"

VALLE D'AOSTA DOP

“Nuances” – meaning shades or subtle variations – is a different interpretation of Petite Arvine, the white grape variety we feel most connected to. Originally from Switzerland, Petite Arvine was introduced to Valle d’Aosta in the 1970s by the canons of the Gre-at St Bernard – then rectors of the Agricultural In-stitute – and thrives on the morainic, sandy soils that define these valleys. It also requires significant diur-nal temperature variation and a long ripening pe-riod to reach full maturity. Fermentation and ageing in oak, together with the particular character of the grapes, give Nuances a slightly different profile from the classic stainless-steel version, while preserving the varietal markers that make this wine so recognisable.

TASTING NOTES

Full golden colour. Very expressive on the nose, with yellow peach, pine-apple, and at times dried fruit and walnut; an elegant touch of tomato leaf completes the aromatic profile. The palate is rich and full, with a subtle smoky note. The mineral side is almost iodine-like and assertive, giving the wine a vivid, mouthwatering energy.

VINEYARD

Grape variety: 100% Petite Arvine
Soil: Morainic, sandy
Altitude: 700 m a.s.l.
Exposure: South
Training system: Guyot
Planting density
7000 vines per hectare
Year planted: 1997
Yield per hectare: 70 quintals

WINEMAKING

Harvest:
Manual picking into crates, followed by immediate cooling in a cold room
Fermentation:
Whole-cluster pressing, 2–3 weeks at controlled temperature in 20 hl Austrian oak casks, selected yeasts
Ageing: 1 year in oak on fine lees, followed by 1 year in bottle
Malolactic fermentation No
First vintage: 2011
Serving temperature:
12°-14°C



Chardonnay "Canto X"

VALLE D'AOSTA DOP

For some time, we had been drawn to the idea of producing a new white wine. The choice of Chardonnay came above all from Elio and Nicolas’s immense fascination with the variety: research and dedication will be our companions on this lifelong journey, as we strive to become ever more capable interpreters of our terroir. The land this wine comes from has a particular history. Following the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, it was purchased by a local family at a favourable price, but at a very high social cost for the time: excommunication. Canto X of Dante’s Inferno tells of “the punishment of the heretics” – those who challenged the spiritual and temporal power of the Church. With the tenth wine produced by our estate, we pay tribute to them.

TASTING NOTES

Crystal-clear and luminous in the glass. Sweet spices and a hint of crushed stone appear first, followed by fragrant fruit and gunflint. Deep and intriguing, with delicate notes of white pepper. The palate is full and forceful, yet dynamic, bringing back broom flower and salt. Fern and moss complete the aromatic spectrum.

VINEYARD

Grape variety: 100% Chardonnay
Soil: Morainic, sandy
Altitude: 650-700 m a.s.l.
Exposure: South
Training system: Guyot
Planting density
8000 vines per hectare
Year planted: 2019
Yield per hectare: 70/80 quintals

WINEMAKING

Harvest:
Manual picking into crates
Fermentation:
Gentle whole-cluster pressing,
followed by 10 days in tonneaux,
selected yeasts
Ageing: 1 year on fine lees
in 300-litre French oak tonneaux
Malolactic fermentation Yes
First vintage: 2021
Serving temperature: 12°-14°C



Pinot Noir

VALLE D'AOSTA DOP

The research behind this wine has deep family roots. It begins with our grandfather Emerico, who grew and made Pinot Noir in Saint-Denis with great care, before becoming one of the founding members of the Chambave cooperative, La Crotta di Vegneron. This is a wine we believe in deeply, and an important part of our production. Mountain soils bring elegance and finesse to this Pinot Noir, while good acidity gives the wine tension and energy in the glass.

NOTE DI DEGUSTAZIONE

Bright, translucent ruby. Delicate on the nose, with fresh violet and pomegranate, wild strawberries and redcurrant, winter melon and a hint of ginger, ripe raspberry and a soft suggestion of apricot. On the palate, notes of woodland, moss and beaten earth return.

VINEYARD

Grape variety: 100% Pinot Noir

Soil: Morainic, sandy

Altitude: 650-700 m a.s.l.

Exposure: South, South-Est

Training system: Guyot

Planting density

8000 vines per hectare

Year planted: 1990-2014

Yield per hectare: 70/80 quintals

WINEMAKING

Harvest:

Manual picking into crates,
followed by immediate cooling
in a cold room

Fermentation:

Pre-fermentation cold maceration,
followed by alcoholic fermentation
for around 10 days. Pump-overs
alternated with punch-downs

Ageing: 12 months, 75% in barriques
and 25% in large oak casks (30/20 hl)

Malolactic fermentation Yes

First vintage: 2027

Serving temperature: 14°-16°C



Pinot Noir "L'Emerico"

VALLE D'AOSTA DOP

“Why L’Emerico? Because this wine was made to inspire. Emerico Ottin is where the inspiration behind our estate truly begins. He was the first generation of the Ottin family to produce Pinot Noir, and L’Emerico is our own way of thanking him – forever.” The choice of vineyard and exposure are among the most important factors in making a successful Pinot Noir. Since the variety does not favour hot climates, south-east-facing slopes – warm in the morning and cooler in the evening – are particularly well suited to its cultivation. The vineyard that gives life to L’Emerico reflects these conditions exactly, and for us represents the highest possible expression of this variety within our terroir.

TASTING NOTES

Translucent ruby. Wild juniper, resin, pine needles, delicate white pepper and aromatic herbs, with scents that recall a mountain flower meadow. The palate is creamy, with freshness and structure woven together in a wine that remains light, graceful and extremely drinkable.

VINEYARD

Grape variety: 100% Pinot Noir
Soil: Morainic, sandy
Altitude: 650-700 m a.s.l.
Exposure: South-Est
Training system: Guyot
Planting density
8000 vines per hectare
Year planted: 1990-2014

WINEMAKING

Harvest:
Manual picking into crates, followed by immediate cooling in a cold room
Fermentation:
Pre-fermentation cold maceration, followed by alcoholic fermentation for around 10 days.
Pump-overs alternated with punch-downs
Ageing: 18 months
in French oak barriques
Malolactic fermentation Yes
Yeasts: Indigenous
Filtration: No
First vintage: 2016
Serving temperature: 14°-16°C



OTTIN

Torrette Supérieur

VALLE D'AOSTA DOP

Torrette is the most widely produced wine in Valle d’Aosta, based primarily on Petit Rouge, a historic native variety belonging to the Orious family. Under the appellation rules, Petit Rouge must account for at least 70% of the blend. The origins of the wine lie in what was once known as the “winegrowing region” of Torrette, in the municipality of Saint-Pierre – a term used to identify the finest areas of the region, almost a Grand Cru Classé in its own right. This area brings out the organoleptic qualities of Petit Rouge so clearly that the Valle d’Aosta Torrette DOC was later extended to the 11 municipalities surrounding it. For a Valle d’Aosta vigneron, this is perhaps the most intimate wine of all, because its roots lie in our history and, like the Petit Rouge from which it is made, in our terroir.

TASTING NOTES

Deep ruby with carmine reflections. Full of personality on the nose: pine needles, kitchen garden notes, liquorice stick and fresh mint leaves. On the palate, hints of tobacco and dried leaves, wormwood and damp earth; the green freshness of moss and alpine mint returns. A wine with clear mountain and varietal character.

VINEYARD

Grape variety: 80% Petit Rouge, 10% Cornalin, 10% Fumin
Soil: Morainic, sandy
Altitude: 650-700 m a.s.l.
Exposure: South
Training system: Guyot
Planting density8000 ceppi per ettaro
Year planted: 1997-2000
Yield per hectare: 80 quintals

WINEMAKING

Harvest: Manual picking into crates, followed by immediate cooling in a cold room
Fermentation: Light pre-fermentation maceration, followed by spontaneous fermentation with frequent pump-overs
Ageing: 12 months in 20 hl Austrian oak casks
Malolactic fermentation: Yes
Yeasts: Indigenous
First vintage: 2007
Serving temperature:16°-18°C



Fumin

VALLE D'AOSTA DOP

Fumin is a native Valle d’Aosta variety once widely grown in the upper and middle parts of the valley. The first records of the grape date back to 1711, followed by the writings of Lorenzo Gatta in the first half of the nineteenth century. Even then, Fumin was described as a cold-resistant variety with strong winemaking potential: sharp, austere, deeply coloured, not suitable for drinking young and well suited to long ageing. Today, Fumin is considered one of the region’s most interesting native varieties. It is difficult to work in the vineyard, due to the delicacy of its shoots and flowers and its particular sensitivity to diseases such as downy mildew. Harvest is late – between the end of October and November – after which the grapes are dried for two weeks in warm, well-ventilated rooms.

TASTING NOTES

Ruby with garnet reflections. Dark notes of violets, graphite, blackberry and cocoa; full and juicy, with spice recalling nutmeg and cloves, and sherry-like tobacco. On the palate, blood orange, savoury depth and generous flavour. Creamy and concentrated, with sweet spice and chocolate returning on the finish.

VINEYARD

Grape variety: 100% Fumin

Soil: Morainic, sandy

Altitude: 700 m a.s.l.

Exposure: South

Training system: Guyot

Planting density

8000 vines per hectare

Year planted: 2006

Yield per hectare: 70 quintals

WINEMAKING

Harvest: Manual picking
into small crates

Fermentation:

Spontaneous fermentation,
with 3 weeks on the skins

Ageing: 12 months in 30 hl casks

Malolactic fermentation Yes

Yeasts: Indigenous

First vintage: 2008

Serving temperature: 16°-18°C



Syrah "Non Expedit"

VALLE D'AOSTA DOP

Syrah is no newcomer to Valle d’Aosta, but our decision to produce it comes above all from the character of our terroir. To truly understand Syrah here, one has to look at the granitic soils, the high summer temperatures and the altitude of the vineyards. This is a mountain Syrah, where aromatic generosity leads into a fine, elegant drink, giving the variety freshness, tension and drinkability – qualities not always immediately associated with Syrah.

The name Non Expedit – literally “it is not expedient” – refers to the position taken by the Holy See after the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, when Italian Catholics were forbidden from taking part in national political life. But some chose to oppose that prohibition. The land this wine comes from was once part of the property expropriated from the Church and was purchased by a local family at a favourable price, but at a very high social cost for the time: excommunication.

TASTING NOTES

Beautiful ruby colour shading into purple. Creamy and very composed in style, with red rose notes that return on the palate, alongside fresh, lightly spicy violet. The wine has a fine, continuous sense of space, with hints of oregano. Its complexity is intriguing, including empyreumatic notes of charcoal and black olive pâté. Slender, yet with real depth.

VINEYARD

Grape variety: 100% Syrah
Soil: Morainic, sandy
Altitude: 650-700 m a.s.l.
Exposure: South
Training system: Guyot
Planting density
8000 vines per hectare
Year planted: 2019
Yield per hectare: 70/80 quintals

WINEMAKING

Harvest: Manual picking
into small crates
Fermentation: 25% whole cluster,
with semi-carbonic maceration
Ageing: 1 year in 20–30 hl
French oak casks
Malolactic fermentation: Yes
Yeasts: Indigenous
First vintage: 2020
Serving temperature: 16°-18°C



OTTIN

Clairét

VALLE D'AOSTA DOP

We have always believed that the future is easier to understand when you know where you come from. That is true in life, and it is true in wine. More than ten years ago, while exploring the history of Valle d’Aosta viticulture, we came across Clairét for the first time: a wine once considered a “luxury” wine, traditionally made from three parts Nebbiolo and one part Neiret. Clairét also opens the door onto a side of Valle d’Aosta wine history that is still too rarely told. At the beginning of the nineteenth century, the region had more than 4,000 hectares under vine – today there are around 400 – and more than twenty municipalities in the central valley relied on the wine trade for their livelihood. This was a Valle d’Aosta where wine truly mattered. Post fata resurgam – “After death, I shall rise again” – is the motto of the Phoenix, the mythological bird able to rise from its own ashes. Brought back to life after centuries of obscurity, this wine stands alone within its varietal landscape. It does not look to Piedmont, nor does it recall Donnas or Valtellina. It is, and wants to be, simply itself: Clairét.

TASTING NOTES

Bright, translucent carmine. Propolis, bitter herbs, cinchona, pine cones and balsamic notes, with hints of mushroom and undergrowth. The palate recalls liquorice and fine spices, without excessive intensity of flavour; the tannins are velvety and extremely pleasant. Generous, inviting and beautifully drinkable.

VINEYARD

Grape variety: Red grapes
Soil: Morainic, sandy
Altitude: 650-700 m a.s.l.
Exposure: South
Training system: Guyot
Planting density7000 vines per hectare
Year planted: 2014
Yield per hectare: 60 quintals

WINEMAKING

Harvest: Manual picking into small crates, followed by 15 days of drying in a temperature-controlled room
Fermentation: Brief cold maceration followed by alcoholic fermentation for around 10 days. Pump-overs with some gentle punch-downs
Ageing: 24 months in used French oak tonneaux, followed by 12 months in bottle
Malolactic fermentation: Yes
Yeasts: Indigenous
Serving temperature: 16°-18°C

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

We make wine in the cellar,
but it truly comes alive
when it leaves the bottle
and is shared.

Come and visit us: we will show you the cellar, open a few bottles, taste and talk. We would like you to take home a small piece of what we do every day, and of how we live – and work – up here.

Visits are by appointment, last around an hour and a half, and are available in Italian, French or English.

OTTIN

TASTING OPTIONS

Classica

Tasting of 4 labels from the classic range

€20 per person

Cru

Tasting of 4 labels from the classic range and 2 Cru labels:

Petite Arvine Nuances and Pinot Noir L'Emerico

€30 per person

Terroir

Full tasting of the entire range, for a total of 9 labels

€50 per person

Want to give a tasting as a gift? Gift Cards are available.

For info and appointments:

info@ottinvini.it

Tel. +39 347 40 71 331

Address: Fraz. Porossan Neyves, 209

11100 Aosta



OTTIN

viticulteur - encaveur

CONTACTS

Ottin Vini

Fraz. Porossan Neyves, 209

11100 Aosta - Italy

tel. +39 347 40 71 331

mail info@ottinvini.it

P.IVA 01102590070

C.F. TTNLEI66D02A326I

Facebook | Instagram | Vimeo