



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