

2018

CLAIRET Italy Exclusive

We have always espoused the idea that, in order to best interpret the future, you must know your past. It applies in life and it also applies in wine. So, more than ten years ago, while studying the history of viticulture in Valle d'Aosta, we came for the first time to know about Clairet: a wine defined as “luxury wine”, composed of three parts Nebbiolo and one part Neiret.

Speaking about Clairet also means to bring back to light the history of a wine region Valle d'Aosta which is never sufficiently talked about. A region which, at the beginning of the 19th century, counted more than 4 thousand hectares of vineyards - today they are about 400 - and in which more than twenty municipalities of the central valley based their livelihood on the wine trade. A region, in short, where wine was a serious matter.

“Post fata resurgam”, “After death I will be reborn”, is the motto of the Phoenix, a mythological bird capable of rising from its own ashes. Back to life after centuries of oblivion, this wine stands as a unicum within its varietal panorama: it does not look to Piedmont, it does not recall Donnas nor Valtellina. It is and wants to be simply itself: Clairet.

TASTING NOTES

Lively ruby red color, with garnet hues. The ripe fruit is followed by typical varietal floral aromas: violet, rose, dried flowers. Balsamic and mentholated notes, together with tobacco and spice, give a dynamic, subtle and complex olfactory profile. The tannin is elegant, the sip is long, energetic and vibrant.

VINEYARD

Grape varieties: Red grapes

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South

Training system: Guyot

Planting density: 7000 vines per hectare

Planting year: 2014

Yield per hectare: 6 000 kg

WINEMAKING

Harvest start date: October 20, 2018.

Harvest: manual harvesting in small boxes, withering in cell of 15 days.

Fermentation: short cold maceration, followed by an alcoholic fermentation of about 10 days. Pump over with some light punching down.

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

Malolactic fermentation: Yes.

Yeasts: Wild.

Filtration: No.

Bottling date: November 18, 2020.

Alcohol by volume: 14%

Bottles produced: 1 400

First vintage: 2016 (not yet available)

Serving temperature: 16° - 18° C