



2019 VALLE D'AOSTA DOC

# Pinot Noir L'Emerico

*Why L'Emerico? Because this wine was made to create inspiration. Emerico Ottin was the one who gave the deepest inspiration for the creation of our winery. He was the first Ottin generation to produce Pinot Noir and L'Emerico is our personal way of giving him eternal gratitude.*

The choice of the vineyard and its exposure are among the main factors to be considered for the success of a Pinot Noir. Not being a hot climates lover, the south-eastern slopes - warm in the morning and cooler in the evening - are the most suitable for its cultivation. The vineyard from which L'Emerico comes to life exactly reflects these characteristics.

Son of a hot and drought year, L'Emerico **2019** is therefore in line with all the other wines of this vintage, in which freshness and minerality given by the soil win by far over high temperatures. The final product is a wine of great elegance, with less explosiveness than the previous vintage, but with a really interesting fruit and persistence.

## TASTING NOTES

Classic and bright ruby red. Ripe red fruit gradually fades into a multifaceted and deep nose profile: bitter herbs, dried chamomile, licorice and chestnut honey. The palate is fine, broad, persistent. A harmonious, eclectic and complex wine.

## VINEYARD

**Grape varieties:** 100% Pinot Noir

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South-East

**Training system:** Guyot

**Planting density:** 8 000 vines per hectare

**Planting year:** 2014

**Yield per hectare:** 5 000 kg

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## WINEMAKING

**Harvest start date:** September 13, 2019.

**Harvest:** manual harvest in crates, instant cooling through cold storage.

**Fermentation:** prefermentative cold maceration followed by an alcoholic fermentation of about 10 days. Pump overs alternating with punch down.

**Maturation:** 18 months in French oak barriques.

**Malolactic fermentation:** Yes.

**Yeasts:** Wild.

**Filtration:** No.

**Bottling date:** September 2, 2021.

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**Alcohol by volume:** 13.5%

**Bottles produced:** 3 000

**First vintage:** 2016

**Serving temperature:** 14° - 16° C