



2020 VALLE D'AOSTA DOC

# Pinot Noir

The only representative, for now, among the international grapes of our range, Pinot Noir has found in us a deep and visceral love. The research work dedicated to this wine has its roots in our family and, in particular, in the interest with which our grandfather Emerico cultivated and vinified his Pinot Noir in Saint-Denis, before becoming one of the founding members of the cooperative of Chambave, the Crotta di Vegneron.

The **2020** was a very warm vintage, but with a cold autumn, which lengthened the maturation phase. This gave life to a Pinot Noir of great complexity, which distinguishes itself from the previous vintages for its greater structure and great tension. A wine which, as soon as it is opened, can appear austere and introverted, but after a few minutes in the glass, it starts releasing the fruit and all the varietal aromas typical of this grape. A Pinot Noir which, in our opinion, will go very far in time.

## TASTING NOTES

Bright ruby red. Aromas of crisp fresh fruit, raspberry, blood orange and violet are followed by darker notes of leather, tobacco leaf and licorice. The taste is powerful and complex, in continuous dialogue between the backbone of the tannins and the persistent freshness of the fruit.

## VINEYARD

**Grape varieties:** 100% Pinot Noir

**Soil:** Sandy

**Altitude:** 650 - 700 m asl

**Exposure:** South/South-East

**Training system:** Guyot

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

**Year of planting:** 1990 - 2014

**Yield per hectare:** 7 000 / 8 000 kg

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## WINEMAKING

**Harvest start date:** September 6, 2020.

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

**Fermentation:** cold pre-fermentative maceration followed by an alcoholic fermentation of about 10 days. Pump over alternated with punch down.

**Maturation:** 12 months, 30% barriques, 70% big oak (30/20 Hl).

**Malolactic fermentation:** Yes.

**Yeasts:** Wild.

**Bottling date:** December 7, 2021.

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**Alcohol by volume:** 13%

**Bottles produced:** 12 000

**First vintage:** 2007

**Serving Temperature:** 14° - 16° C