



2021 VALLE D'AOSTA DOC

Chardonnay "Canto X"

We had been considering the idea of producing a new white wine for some time, and the biggest push towards the choice of **Chardonnay** came from Elio and Nicolas' boundless passion for this grape variety. Research and dedication will be our companions on this journey, which will last a lifetime, aiming to be ever more capable interpreters of our terroir.

With the suppression of the religious orders and the confiscation of Church property by the Kingdom of Italy, the land from which this wine originated, then part of the ecclesiastical patrimony, was purchased by a local family at an advantageous price, but at a very high cost in the society of the time: excommunication. **Canto X** of Dante's *Inferno* recounts 'the punishment of the heretics', those who challenged the spiritual and temporal power of the Church, to whom we pay homage in the tenth wine produced by our winery.

TASTING NOTES

Straw yellow with golden highlights. Notes of tropical fruit, ripe mango, passion fruit and bergamot, thyme and flint, with a slight hint of mountain butter, give a complex and fresh nose profile. A great freshness is also found on the palate, where the saline lash makes it extremely taut and persistent.

VINEYARD

Grape varieties: 100% Chardonnay

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South

Training system: Guyot

Planting density: 8 000 vines per hectare

Year of planting: 2019

Yield per hectare: 7 000 - 8 000 kg

WINEMAKING

Harvest starting date: September 20, 2021

Harvest: manual

Fermentation: whole bunch pressing, 10 days in 300 L French oak tonneau, selected yeasts

Maturation: 1 year on fine lees in 300 L French oak tonneau

Malolactic fermentation: Yes.

Bottling date: September 12, 2022

Alcohol by volume: 13%

Bottles produced: 1 500

First vintage: 2021

Serving temperature: 12° - 14° C