



2021 VALLE D'AOSTA DOC

Syrah "Non Expedit"

Syrah is a grape variety that has been present in our region for some time now. The decision to produce this variety is to be found above all in the characteristics of our terroir: to really understand Syrah in Valle d'Aosta, one has to look at the **granitic soil**, the high summer temperatures and the altitude of the vineyards. A mountain Syrah, therefore, in which aromatic generosity precedes fine and elegant drinking, giving this grape variety drinkability and tension, characteristics not always associated with it.

In reaction to the suppression of the religious orders and the confiscation of Church property by the Kingdom of Italy, with the 'Non Expedit' (literally 'it is not convenient'), the Vatican banned Italian Catholics from participating in national political life. But some objected. The land from which this wine originated was part of the property expropriated from the Church and was bought by a local family at an advantageous price, but at a very high cost in the society of the time: excommunication.

TASTING NOTES

Bright raspberry red with purple highlights. Blackberry jam, wild berries and ripe red fruit are followed by light herbaceous notes of pasture hay, liquorice and black pepper. A taste profile of great freshness and elegance which, together with the silkiness of the tannic texture, gives a wine of marked intensity and persistence.

VINEYARD

Grape varieties: 100% Syrah

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 kg

WINEMAKING

Harvest starting date: October 15, 2021

Harvest: manual

Fermentation: 25% whole bunch with semi-carbonic maceration

Maturation: 1 year in 20 HI French oak barrels

Malolactic fermentation: Yes

Yeasts: Wild

Bottling date: December 8, 2022

Alcohol by volume: 14%

Bottles produced: 4 000

First vintage: 2020

Serving temperature: 16° - 18° C