

2022 VALLE D'AOSTA DOC

# Chardonnay “Canto X”

We have long considered the idea of producing a new white wine, and the strongest impetus toward choosing **Chardonnay** came from Elio and Nicolas’ boundless passion for this grape variety. Research and dedication will be our companions on this lifelong journey, aiming to become ever more capable interpreters of our terroir.

With the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, the land from which this wine was born, then part of the ecclesiastical patrimony, was purchased by a local family at an advantageous price. However, this came at a very high cost in the society of the time: excommunication. In **Canto X** of Dante’s *Inferno*, the “pena de li eretici” is narrated – those who challenged the spiritual and temporal power of the Church. We pay tribute to them in the tenth wine produced by our winery.

## TASTING NOTES

Crystalline, it illuminates the view. Immediately sweet spices and a hint of ground stone, then fragrant fruit and gunpowder. Deep and intriguing, enhanced by small notes of white pepper. Full mouthfeel of strength and dynamism favor the return of broom flower and salt. Fern and moss complete the flavor range.



## VINEYARD

**Grape varieties:** 100% Chardonnay.

**Soil:** Morainic, Sandy.

**Altitude:** 650 - 700 m asl.

**Exposure:** South.

**Training system:** Guyot.

**Planting density:** 8000 vines per hectare.

**Year of planting:** 2019.

**Yield per hectare:** 70/80 quintals.

## WINEMAKING

**Harvest start:** September 12, 2022.

**Harvest:** Harvested by hand in boxes.

**Fermentation:** Whole cluster soft pressing, 10 days in tonneau, selected yeasts.

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

**Malolactic fermentation:** Yes.

**Bottling:** August 30, 2023.

**Alcohol content:** 13.5%.

**Bottles produced:** 7900.

**First vintage:** 2021.

**Serving temperature:** 12° - 14° C.