

2020 VALLE D'AOSTA DOC

Pinot Noir "L'Emerico"

Why L'Emerico? Because this wine is crafted to inspire. Emerico Ottin profoundly inspired the creation of our winery, being the first Ottin generation to produce Pinot Noir. L'Emerico is our way of expressing eternal gratitude to him.

The choice of vineyard and its exposure are crucial factors for the success of a Pinot Noir. Preferring cooler climates, southeastern slopes (warmer in the morning and cooler in the evening) are ideal for its cultivation. The vineyard giving life to L'Emerico perfectly embodies these characteristics.

TASTING NOTES

Deep garnet in color. Black cherries and sweetness create a nuanced depth and complexity in the aroma. The taste reveals cherries and sour cherries, with a pronounced power in the mouth, reminiscent of a haematic and incense memory. The wine exhibits a very long persistence.

VINEYARD

Grape varieties: 100% Pinot Noir.

Soil: Morainic, Sandy.
Altitude: 650 - 700 m asl.
Exposure: Southeast.
Training system: Guyot.

Planting density: 8000 vines per hectare.

Year of planting: 1990 - 2014. Yield per hectare: 50 quintals.

WINEMAKING

Harvest start: Sept. 7, 2020

Harvest: Manual harvesting in boxes, immediate chilling via cold storage.
Fermentation: Pre-fermentative cold maceration, followed by alcoholic fermentation for about 10 days. Repassing

alternating with punching down.

Maturation: 18 months in barriques (French

oak).

Malolactic fermentation: Yes.

Yeasts: Indigenous. Filtration: No.

Bottling: August 30, 2022.

Alcohol content: 13.5%. Bottles produced: 3200. First vintage: 2016.

Serving temperature: 14° - 16° C.