

2022 VALLE D'AOSTA DOC

Syrah "Non Expedit"

Syrah has been a longstanding presence in our region, chosen for its alignment with the unique characteristics of our terroir. To truly appreciate Syrah in Valle d'Aosta, one must consider the **granitic soil**, high summer temperatures, and the altitude of the vineyards. This results in a mountain Syrah where aromatic generosity precedes refined and elegant drinking, offering a varietal drinkability and tension not always associated with this grape variety.

In response to the suppression of religious orders and the confiscation of Church property by the Kingdom of Italy, the Holy See, with the 'Non Expedit' (literally, 'non conviene'), ordered the prohibition of Italian Catholic citizens from participating in national political life. However, some opposed it. The land from which this wine originates was part of the patrimony expropriated from the Church and was purchased by a local family at an advantageous price. Yet, it came at a high cost in the society of the time: excommunication.

TASTING NOTES

A lovely ruby color that gently fades into purple. A smooth and composed palate, reminiscent of creamy stiletto and red roses. There's a fresh and spicy undertone of violets, with light, continuous spacing. Notes of oregano add to the intrigue. The wine exhibits an intriguing complexity, including hints of ampyreumatic sensations. Subtle notes of vegetable charcoal and black olive pâté contribute to its nuanced character, balancing a subtle delicacy with a certain thickness.



VINEYARD

Grape varieties: 100% Syrah.

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: October 7, 2022.

Harvest: Hand picking in boxes.

Fermentation: 25% whole cluster with semi-carbonic maceration.

Maturation: 1 year in 20-30 HI French oak barrels.

Malolactic fermentation: Yes.

Yeasts: Indigenous.

Bottling: November 26, 2023.

Alcohol content: 13.5%.

Bottles produced: 7900.

First vintage: 2020.

Serving temperature: 16° - 18° C.