

Ottin

COUNTRY

Italy

REGION

Valle d'Aosta

APPELLATION

Valle d'Aosta DOC



Chardonnay Canto X 2022

VARIETALS

100% Chardonnay

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 hectare facing south	700 meters	Mountainous	Morainic, sandy
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	7,500 vines per hectare	Guyot	6 years

CLIMATE

Among the warmest vintages on record, with persistent heat and drought. Early, vigorous growth made irrigation essential. The wines offer depth and structure, uniting warmth and Aosta Valley finesse.

HARVEST PERIOD

Harvest began September 12, 2022 with manual harvesting in boxes.

VINIFICATION

Fermentation begins with gentle whole-cluster pressing and continues for ten days in tonneaux using selected yeasts. The wine then matures for one year on fine lees in 300L French oak tonneaux, completing malolactic fermentation for added balance.

AGING

Aged for 1 year on fine lees in 300 L French oak tonneaux, 5–10% new, for texture and nuance.

LONGEVITY

10–15 years

NO. OF BOTTLES PRODUCED

7,000

FIRST VINTAGE PRODUCED

2021

ANALYTICAL DATA

ABV
14% Alc./Vol.

TASTING & PAIRINGS

Appearance: Crystal clear color that catches the light.
Nose: Sweet spice, mineral notes, fruit, and a hint of white pepper.
Palate: Full and assertive, with lively structure and hints of broom, fern, and moss, adding complexity, freshness, and refinement.
Pairings: Seafood and creamy sauces.
Serving Temperature: 53–57°F



AVAILABLE FORMATS

750 ml



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