

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Red Table Wine



Clairret 2020

VARIETALS

90% Nebbiolo, 10% Neyret

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
0.6 hectare facing south	700 meters	Mountainous	Morainic, sandy

YIELD	DENSITY	CULTIVATION	VINE AGE
5,00-6,00 kg per hectare	7,500 vines per hectare	Guyot	5-10 years

CLIMATE

A warm spring and hot summer led to an early, generous harvest. Careful green harvesting ensured concentration and balance. The reds show depth, ripe fruit, and refined structure—a powerful, age-worthy vintage.

HARVEST PERIOD

Harvest began October 9, 2020 with manual harvesting in small boxes, withering in the cellar for 15 days.

VINIFICATION

Fermentation begins after a short cold maceration and lasts around ten days with gentle délestage and light punch-downs. The wine then matures for 24 months in used French oak tonneaux and 12 months in bottle, completing malolactic fermentation with indigenous yeasts.

AGING

Aged for 24 months in used French oak tonneaux, then 12 months in bottle for finesse and harmony.

LONGEVITY

20 years

NO. OF BOTTLES PRODUCED

600

FIRST VINTAGE PRODUCED

2016

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS

Appearance: Lively ruby red with radiant brilliance.

Nose: Balsamic, evergreen tones and aromas of forest underbrush.

Palate: The palate reveals licorice and delicate spice, offering gentle balance, refined complexity, and a long, graceful finish.

Pairings: Rich red meats, grilled or roasted and mature cheeses.

Serving Temperature: 60-64°F



AVAILABLE FORMATS

750 ml



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