

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Valle d'Aosta DOC



Pinot Noir 2022

VARIETALS

100% Pinot Noir

VINEYARD PHILOSOPHY

Organic

ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
3 hectares facing south east	700 meters	Mountainous	Morainic, sandy
YIELD	DENSITY	CULTIVATION	VINE AGE
5,000-6,000 kg per hectare	7,500 vines per hectare	Guyot	10-30 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 9, 2022 with manual harvesting in boxes and immediate chilling in cold storage.

VINIFICATION

Fermentation begins with a brief cold maceration followed by about ten days of alcoholic fermentation with alternating délestage and punch-downs. The wine then matures for twelve months in 75% barriques and 25% large oak casks with indigenous yeasts.

AGING

Aged for 12 months in barriques (75%) and large oak casks (25%) for balance and complexity.

LONGEVITY

15-20 years

NO. OF BOTTLES PRODUCED

13,600

FIRST VINTAGE PRODUCED

2007

ANALYTICAL DATA

ABV
13% Alc./Vol.

TASTING & PAIRINGS

Appearance: Bright, crystalline ruby red in color.

Nose: Violet, pomegranate, berries, melon, ginger, and apricot.

Palate: Evokes forest floor, moss, and earth, with lingering, savory depth and a lasting impression of balance and minerality.

Pairings: Duck breast, herbed chicken, mushroom risotto, and charcuterie.

Serving Temperature: 57-60°F



AVAILABLE FORMATS

750 ml



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