

Ottin

COUNTRY
Italy

REGION
Valle d'Aosta

APPELLATION
Valle d'Aosta DOC



Chardonnay Canto X 2023

VARIETALS
100% Chardonnay

VINEYARD PHILOSOPHY
Organic

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
1 ha	South	700 meters	Mountainous	Morainic, sandy
YIELD	DENSITY	CULTIVATION	VINE AGE	
7,000 kg per hectare	7,500 vines per hectare	Guyot	8 years	

CLIMATE
Cold, wet winters; hot, dry summers. Significant diurnal temperature shifts ensure balanced acidity and optimal ripening.

HARVEST PERIOD
September 11, 2023.

VINIFICATION
Hand-harvested in small boxes, the fruit undergoes whole cluster soft pressing. Fermentation lasts 10 days in tonneau using selected yeasts, followed by full malolactic fermentation.

AGING
Aged for one year on fine lees in 300 L French oak tonneaux, with no new oak used.

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 and light-reflective.
Nose: Sweet spice, mineral notes, fruit, and a hint of white pepper.
Palate: Full and assertive with lively structure. Hints of broom, fern, and moss add complexity, freshness, and refinement.
Pairings: Seafood and creamy sauces.
Serving Temperature: 53-57°F

James Suckling
93PTS



AVAILABLE FORMATS
750 ml



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